



Denise Belling's Chilli Mojito



"This cocktail can also be a mocktail, just omit the alcohol from the recipe. You can also make a pomegranate mojito if you don't like chilli, just substitute pomegranate. Either way, it's a great combination of holiday reds and greens!"
– Denise Belling | Instructor, Australia

Ingredients:

- 1 shot (or so) of vodka, white rum or tequila per glass
- The juice of ½ a fresh lime per glass, plus wedges
- 5-6 mint leaves per glass
- 1 red chilli, sliced and de-seeded
- Soda water
- Ginger ale
- Crushed ice
- Brown sugar (optional), add a little if you prefer it sweeter

Note: For the pomegranate alternative, replace chilli with 2-3 teaspoons of pomegranate jewels



Directions:

1. Crush 2 wedges of lime, mints leaves, a few slices of chilli with vodka, rum or tequila in a rock glass/ old fashioned glass
2. Add crushed ice
3. Add a splash of ginger ale and top up with soda water
4. Stir well
5. Garnish with mint leaves and a little chilli, or a lot if you like it spicy!

It's ready to be served!