

HOW TO  
MAKE YOUR OWN

MONKEY  
MOJITO

WHAT YOU'LL NEED:

A LIME

SUGAR

DARK RUM

SODA

FRESH MINT LEAVES

ICE CUBES



## STEP 1

CHOP THE LIME INTO WEDGES AND DROP INTO AN ANCIENT AMAZONIAN DRINKING VESSEL.

DON'T HAVE ONE TO HAND?  
A REGULAR OLD GLASS WILL DO.

## STEP 2

MAKE A FANCY-SOUNDING BUT VERY EASY SUGAR SYRUP.

TIP A CUP OF SUGAR AND A CUP OF WATER INTO A SAUCEPAN AND SIMMER UNTIL THE SUGAR'S DISSOLVED. (YOU'LL ONLY NEED A LITTLE BIT FOR YOUR MOJITO, SO KEEP THE REST IN THE FRIDGE FOR FUTURE COCKTAIL EMERGENCIES.)

## STEP 3

ADD TWO TEASPOONS OF SUGAR SYRUP TO THE LIMES AND MUDDLE THEM (ACTUAL TECHNICAL TERM) WITH A SPOON UNTIL REALLY JUICY.

## STEP 4

SPLASH RUM INTO THE GLASS. WE USE 50ML, BUT AFTER A TOUGH WEEK OF HOMESCHOOLING... WELL... WE'LL UNDERSTAND IF YOU'RE GOING LARGE.

## STEP 5

SMACK AND RUB SIX MINT LEAVES BETWEEN YOUR PALMS. THEN CHUCK THEM IN THE GLASS.

IF SOMEONE ASKS WHY YOU'RE SLAPPING MINT, SMUGLY EXPLAIN THAT IT ACTIVATES THE LEAVES AND MAKES THEM EXTRA MINTY.

## STEP 6

MAKE CRUSHED ICE BY TAKING OUT LOCKDOWN FRUSTRATIONS ON ICE CUBES WRAPPED IN A TEA TOWEL WITH A HEFTY ROLLING PIN.

POUR YOUR ICE INTO THE GLASS UNTIL IT'S 2/3 FULL. STIR. THEN ADD MORE UNTIL IT'S SLIGHTLY POKING OUT OVER THE RIM.

## STEP 7

TOP UP WITH SODA WATER. PAUSE. TAKE IN THE SATISFYING SOUNDS OF THE CLINKS AND CRACKLES OF ICE. GARNISH WITH AN ARTY MINT SPRIG.

## STEP 8

SIT DOWN. IMAGINE YOU'RE IN A TROPICAL RAINFOREST WITH TOUCANS AND COCONUTS. SIP. SIGH.