

Spicy Mojitos, Nancy Fuller's Farmhouse Rules" recipe

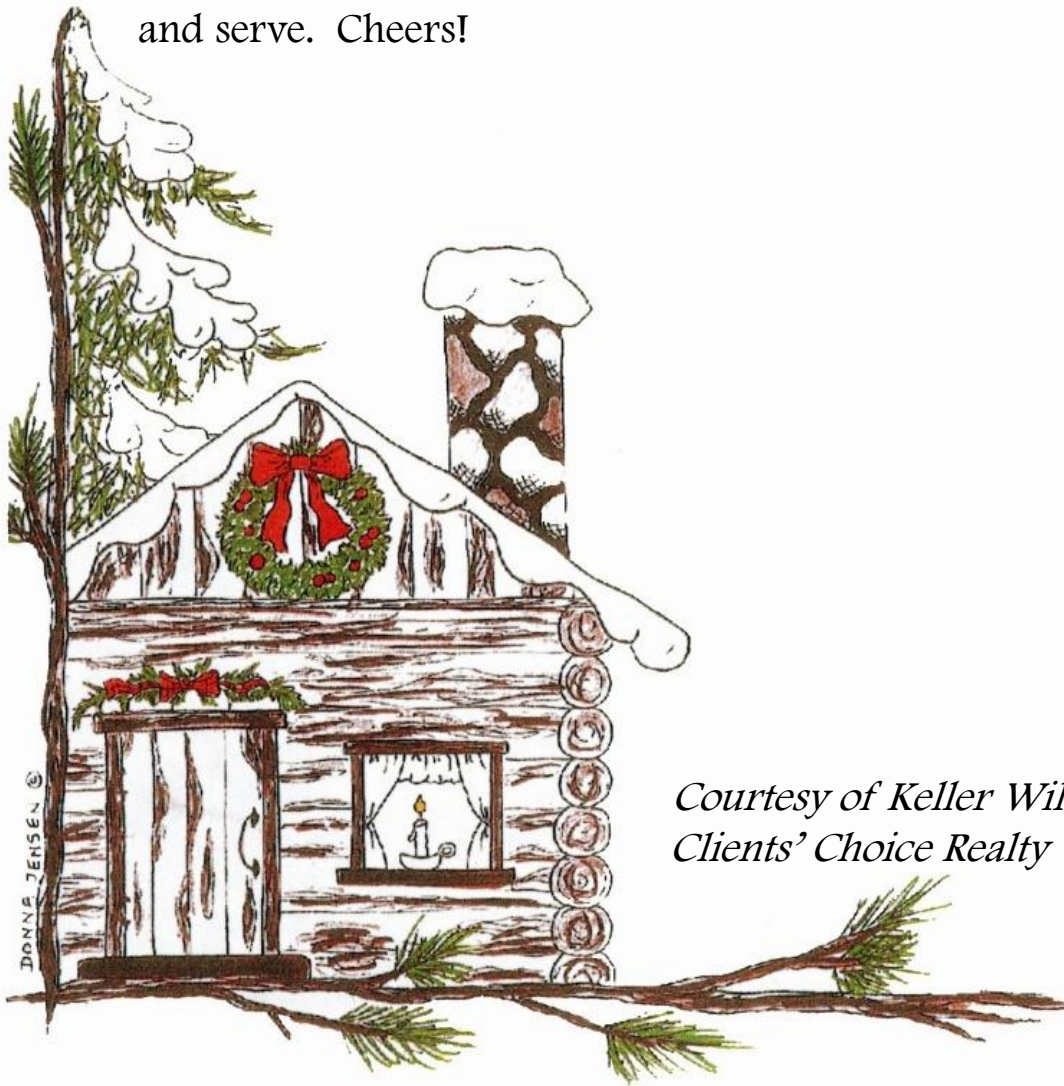
Jalapeño Simple Syrup

- 1 cup sugar
- 1 jalapeño pepper, halved & seeded
- 1 cup water

Mojitos

- 1 cup fresh mint leaves
- 2 limes, halved
- splash of club soda to top
- 9-oz. clear rum
- ice

1. For the jalapeño simple syrup, add the sugar, jalapeño, and water to a saucepan. Bring to a boil and stir to dissolve the sugar. Once the sugar has completely dissolved, remove from the heat and let it cool for 1 hour. Remove the jalapeño from the mixture before using.
2. For the mojitos, place the mint leaves in a pitcher and muddle. Squeeze the juice of the limes into the pitcher and then add the simple syrup.
3. Fill the pitcher with ice and then top off with club soda. Add the rum, stir, and serve. Cheers!



*Courtesy of Keller Williams
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