



La Tormenta

Dark and Story Mojito

Serves 8



Jason Varney

This particular mojito deviates from the classic bright and summery feel while maintaining an essential mojito-ness. Keith Raimondi, an extremely talented mixologist, helped me put this together as a more year-round drink. In addition to the requisite mint, it's flavored with toasted cardamom and aromatic bitters (Keith recommends Fee Brothers Whiskey Barrel-Aged Bitters), which add rich, lively fragrance and just a hint of spice, as does the Demerara rum, an especially dark, deeply aromatic, and potent rum from Guyana on the north Atlantic coast of South America. Follow the profile link for my recipe. ¡Salud!

—Chef Jose Garces

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INGREDIENTS

CARDAMOM-MINT SYRUP

6 cardamom pods
1 cup water
1 cup granulated sugar
4 sprigs mint

MOJITO

8 springs mint, plus more for garnish
1/1/2 cups Demerara rum
1 cup freshly squeezed lime juice (about 10 limes)
Ice
1 cup club soda
Aromatic bitters

PREPARATION

TO MAKE THE CARDAMOM-MINT SYRUP, toast the cardamom pods in a dry saucepan over low heat until fragrant, 3 to 5 minutes, shaking the pan frequently to prevent scorching. Add the water, sugar, and mint and cook over low heat until the sugar has dissolved, about 5 minutes. Remove the pan from the heat and allow the syrup to cool completely. Remove and discard the cardamom pods and mint sprigs. Measure out three-quarters cup of the syrup and store the remainder in an airtight jar in the refrigerator for later use.

TO MAKE THE MOJITOS, muddle the mint in a large pitcher: stir it firmly with a wooden spoon or muddler with enough force to bruise the leaves, bringing out the herb's essence and oils. Add the rum, lime juice, and syrup. Add ice to fill and mix vigorously.

TO SERVE, put fresh ice in eight 12-ounce glasses and pour in the mojito. Top off each glass with club soda, add a dash of bitters, and garnish with a mint sprig.