

a tea-rrific twist

Mojitos are a cocktail classic, but that hasn't stopped Allrecipes community members from putting their own spin on the tried-and-true. This take gets a boost from a surprising source: tea! Raise your glass (or your pinky) and enjoy.

By *Ashley Flaws*

MOJITEAS

HANDS-ON 10 MIN TOTAL 25 MIN
SERVES 8 SUBMITTED BY MC COY

★★★★★ 1 REVIEW

- 4 bags black tea
- 16 fresh mint leaves,
plus more for garnish
- 2 cups boiling water
- 1½ cups sugar
- 4 cups ice water
- ¼ tsp. orange zest
- 1 cup freshly squeezed
orange juice
- ¼ cup freshly squeezed
lemon juice
- 1 cup light rum, or
more to taste
- 2 Tbsp. honey
- Lemon slices (optional)

1. Submerge tea bags and mint in boiling water in a heatproof bowl; let steep 8 to 10 minutes. Remove tea bags and mint, squeezing tea bags into bowl. Stir in 1 cup sugar until dissolved. Add ice water (with ice) and stir until mixture is cold. Transfer to a pitcher. Stir in orange juice, lemon juice, and rum.

2. Pour honey onto a small plate. Mix together orange zest and remaining ½ cup sugar in a small shallow bowl or saucer. Dip rims of 8 tall glasses into honey and then into sugar mixture. Fill glasses with ice. Pour in tea mixture. Garnish with additional mint leaves and lemon slices (if using).

armagazine.com/mojiteas

Ⓜ HIDDEN GEM Ⓜ QUICK Ⓜ GLUTEN-FREE

PER CUP: 229 CAL; 0G FAT (0G SAT); 0G PRO;
43G CARB (0G FIBER, 41G SUGARS); 7MG SODIUM



STEEPED in history

Tea is no stranger to boozy drinks. It has starred in English Milk Punch—a combination of spirits, spices, green tea, and curdled milk—since the 1700s.



HEY, BARKEEP!

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PHOTO: BLAINE MOATS; FOOD STYLING: KELSEY BULAT; PROP STYLING: SUE MITCHELL

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