

## GUASTELLO'S VILLAGE MARKET

# Pitcher Mojitos

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Serves 6

### Ingredients

3/4 cup granulated sugar  
3/4 cup water  
2/3 cup packed fresh mint leaves (1 oz.)  
2 cups (16 oz.) white rum (such as Bacardí Superior)  
1 cup fresh lime juice (from 8 limes)  
2 cups club soda  
1 lime, thinly sliced into rounds  
Lime peel strips  
Mint sprigs

### Instructions:

Stir together sugar, water, and mint leaves in a small saucepan; bring to a simmer over medium-high, stirring to dissolve sugar. Simmer, undisturbed, until mint wilts and syrup tastes minty, about 3 minutes. Remove and discard mint. Chill syrup until cold, about 30 minutes.

Stir together mint syrup, rum, and lime juice in a large pitcher. Chill at least 1 hour or up to 3 days.

When ready to serve, gently stir club soda into mixture in pitcher, and add lime rounds. Pour evenly into 6 ice-filled glasses. Garnish glasses with lime peel strips and mint sprigs.

***Credit: [southernliving.com](http://southernliving.com)***