

Jal Jeera Mojito (Indian Spiced Mojito)



Ingredients:

- ¼ cup of Ice – about 6-8 small cubes
- 1½ oz Vodka
- 3 oz Club Soda
- ½ oz Lime Juice
- 1 tsp Jal Jeera Masala mix
- ¼ tsp Tamarind Chutney
- Mint leaves for garnish
- Lime wedges

Method:

- Place mint leaves and lime wedge into a Highball glass.
- Use a muddler to crush the mint and lime to release their oils.
- Add the Jal Jeera powder mix, and pour club soda into the glass, stir until dissolved.
- Add the lime juice and tamarind chutney.
- Add the vodka, add ice, and stir well.
- Garnish with a twig of 5 mint leaves.