



Guava Mojito

Prep time 5m | Total time 5m | Yields 2 Servings



An authentic Cuban cocktail, with a guava twist!

For a sweet take on a classic drink, try this refreshing guava *mojito*! Here, GOYA® **Guava Nectar** (natural guava juice) is mixed into the traditional *mojito* mixture of mint, sugar and lime. Take a sip and let yourself become transported to the tropics!

Ingredients

12	fresh mint leaves
1 tsp.	sugar
1 can (9.6 oz.)	GOYA® Guava Nectar
3 tbsp.	GOYA® Lemon Juice
1 tbsp.	club soda
3 oz.	white rum (optional)

 Buy Ingredients

Directions

- 1 In cocktail shaker, or in tall glass, add mint leaves and sugar. Using a wooden pestle, muddle mint with sugar until mint is bruised.
- 2 Add nectar, lemon juice, club soda and rum, if desired. Shake until combined.
- 3 Evenly divide guava mojito into two tall glasses with ice. Serve immediately.



Buy Ingredients

Powered by Chicory



No wooden pestle? No problem!

If you're whipping up a batch of *mojitos* and your wooden pestle is missing in action, don't panic! Instead, use your wooden spoon to muddle the mint. To do, flip the spoon and use the blunt end to firmly press the mint into the sugar until the herb turns dark green and releases its essential oils and fragrance.

Quality Goya products are available at many food stores and supermarkets.

Copyright © 2021 Goya Foods, Inc., All Rights Reserved