

## Party Peach Mojitos

Let's face it. Every get-together gets a little more lively when there's a special cocktail handy. Mojitos are perhaps the best summertime cocktail, made only even more *summer* with fresh peach puree. This recipe will make enough to fill a very large pitcher, but if you're prepping it in advance, hold off on the club soda until the very end.

### Ingredients

- 4-5 peaches, pitted and roughly-chopped
- 8 limes
- ¾ cup granulated sugar
- ½ cup packed fresh mint leaves
- 2 cups light rum
- 4 cups chilled club soda or sparkling water
- Ice
- Additional mint sprigs for garnish

Zest one lime and juice all eight limes. You'll want about 1 cup of fresh lime juice. Add the peaches, sugar, lime zest and lime juice to the jar of a blender. Blend until very smooth. Using a rubber spatula, press the finished puree through a fine mesh strainer into a bowl. Discard any remaining solids.

Add the rum and fresh mint leaves to a large pitcher. Using a wooden spoon or muddler, crush the mint leaves against the bottom and sides of pitcher to release aromatics before adding the peach puree mixture. Stir to combine before adding club soda and serving over ice with a sprig of mint for garnish.

