

FRESH VIRIDIAN FARMS MINT**STORING YOUR MINT**

Fresh-cut mint is best stored by placing sprigs upright in a heavy glass with about an inch of water (similar to flowers). You can also wrap the cut ends with a moist paper towel. Keep the mint sprigs cool in your refrigerator.

Summer is here! Time to enjoy cocktails outdoors with fresh mint -- in moderation, of course...

Mojito

3 fresh mint sprigs
2 tsp sugar
3 tbsp fresh lime juice
1 1/2 oz light rum
club soda

¡Oye, muchacho! In a tall thin glass, crush part of the mint with a fork to coat the inside. Add the sugar and lime juice and stir thoroughly. Top with ice. Add rum and mix. Top off with chilled club soda (or seltzer). Add a lemon slice and the remaining mint, and serve.

Gin Gin Mule

1/2 oz lime juice
1/2 oz simple syrup
6 mint sprigs
3/4 oz ginger beer (you can get this from George at the Oregon Wine Jelly stand)
1 1/2 oz gin
1 splash soda water

Muddle the lime juice, syrup and mint sprigs at the bottom of a mixing glass. Add gin and ginger beer and shake well. Pour over ice in a highball glass, top with soda and garnish with a wedge of lime.

Mint Julep

4 fresh mint sprigs
2 1/2 oz bourbon whiskey
1 tsp powdered sugar
2 tsp water

Muddle mint leaves, powdered sugar, and water in a tall glass. Fill the glass with shaved or crushed ice and add bourbon. Top with more ice and garnish with a mint sprig.
