

Cucumber-Lime Mexican Mojitos

Serving size: ½ cup

Total time: 1 hour 30 minutes

Ingredients

- ¾ cup water
- ½ cup honey
- ¼ - ½ teaspoon crushed red pepper
- 1 ¼ cups thinly sliced cucumber
- 1 cup lightly packed fresh mint sprigs
- 1 cup lime juice
- 2 cups club soda, chilled
- Ice Cubes
- Lime Wedges



Preparation

1. In a medium saucepan combine the water, honey, and crushed red pepper. Bring to boiling over medium, stirring to dissolve honey. Remove from heat. Add cucumber. Cover; let stand 15 minutes. Place half of the mint in a 4-cup liquid measuring cup; crush against side with a muddler or the back of a spoon. Add cucumber mixture. Cover and chill 1 hour.
2. Strain cucumber mixture through a fine-mesh sieve into a pitcher. If desired, reserve some of the cucumber slices for garnishing cocktails. Discard the remaining strained solids.
3. Stir lime juice and tequila into strained liquid in pitcher. Slowly pour in club soda; stir gently. Serve in ice-filled glasses. Garnish with the reserved cucumber slices (if using), the remaining mint, and lime wedges.

Nutritional Facts:

Calories: 145
Fat: 0 g
Carbohydrate: 22 g
Cholesterol: 0 mg
Sugar: 18 g
Fiber: 1 g
Protein: 1 g

Adjusted from: <https://www.diabeticliving.org>