

DAILY NEWS

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Mojito madness! Shake up your summer with fruit-filled recipes

Celebrate National Mojito Day with clementine, pineapple and tequila-based mojitos causing a seasonal stir.

Savor the Milestone Mojito, a citrusy sip livened up with a burst of clementine.

According to Johnny Swet, co-owner and mixologist at JIMMY in Manhattan, the motto behind this summer's freshest mojitos is short and sweet.

"It's so refreshing and light. It's simple and doesn't have a lot of ingredients," Swet told the Daily News. "To me it's just tropical summer ... it just reminds you of vacation or the Caribbean."

This summer, you don't have to limit your mojito consumption to National Mojito Day. Keep the Cuban-inspired cocktails flowing all summer long with these fruity-flavored recipes.

Grilled Pineapple Mojito

A pow of caramelized smoky pineapple brings out the oak flavor of aged rum.

2 ounce Caliche Rum

.5 ounce lime juice

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.75 ounce agave nectar

2 ounce pineapple juice

grilled pineapple



PHOTO COURTESY OF JIMMY AT THE JAMES.

Grilled pineapple is the star of the Pineapple Mojito at JIMMY in Manhattan.

mint sprig

Muddle and mix lime juice, agave nectar and pineapple juice over crushed ice. Add grilled pineapple and top with mint sprig.

Available at JIMMY at The James Hotel, 15 Thompson St., New York, N.Y. (212) 201-9118.