

The Making of a Good Mojito

And Other Safe Alternatives at
Eddie's Bar & Grill

By Kelly Jameson Photography by Bob Skolnick



Albert Herrera and Belia Alvarez enjoy cocktails
on the patio at Eddie's Bar and Grill

Looking for a fresh twist to hold at happy hour? The next time you stop by Eddie's Bar & Grill, order up a Mojito. Not only will it sweeten your breath, it'll give the bartenders a chance to flex their libation lingo.

In all of Eddie's 29 years in the Mesilla Valley, the Mojito is by far not the first bizarre drink that has graced the bar. Peggy Smith, General Manager at the Best Western Mesilla Valley Inn, says her bartenders are always willing to try something different, while keeping in step with the traditional drinks their clientele have become accustomed to. Born in Cuba, the Mojito is a bubbly blend of spearmint leaves, superfine sugar, limejuice, light rum and sparkling soda water. To make a magnificent Mojito, you must first know how to master the art of muddling.

"Muddling" is a melancholy word for crushing. Using spearmint leaves and sugar in a small bowl, muddle ingredients together until you smell the sweet, flavorful aroma of the mint. This is the base for your Mojito.

In a tall Collins glass (don't forget the ice!), combine the spearmint and sugar mixture with limejuice, rum and soda water. Finish by topping the glass with a sprig of mint for garnish. Some Mojito aficionados say the secret to a good Mojito is letting half of a lime float in the drink. The bitter flavor of the lime mixes nicely with the mint.

Not ready to bare your bold Cuban side? You could always play it safe with a spicy Bloody Maria - the Spanish sister of the Bloody Mary. Using tequila instead of vodka, the Bloody Maria is a favorite at Eddie's. Ivy, one of the familiar faces behind Eddie's Bar for about six years now, is well versed in the making of a good Maria. "I use a white tequila," instructs Ivy as she begins to pour a Bloody Maria. Topping off the cocktail, a festive and flavorful jalapeno.

MOJITO
6 large fresh spearmint leaves, plus 1 nice sprig for garnish
4 tsp. superfine sugar; more to taste
1 lime
Crushed ice as needed
2 ounces light rum
Cold club soda as needed

BLOODY MARIA
1½ ounces white tequila
3 ounces tomato juice
1 dash lemon juice
1 dash tabasco sauce
1 dash celery salt

Shake above ingredients with ice and strain over ice cubes in an old-fashioned glass. Garnish with lemon, jalapeno, or a traditional stalk of celery.

