

# THE LOVER'S MOJITO

What you need (for 2 cocktails):

- 1 cup (scant) leftover balsamic pineapple salad
- 5 sprigs fresh mint
- 2 tablespoons white sugar
- seltzer
- 4 oz Malfy Italian gin
- 2 oz limoncello
- square ice cubes

Put 2 tablespoons of sugar in a shallow bowl or plate. Take 2 rocks glasses: dip rim in the pink liquid from the leftover salad, then roll the rim in sugar.

Go pick some mint.

In a jar or pyrex or sturdy glass, add the leftover rim sugar to the leftover salad. Add the mint sprigs.

Muddle away. Get it all good and macerated. Add the gin and limoncello. Dole over ice into the sugar-rimmed glasses.

Top with seltzer and give it a stir.