Jal Jeera Mojito Cocktail



Ingredients:

¼ cup Ice: about 6-8 small ice cubes
1½ oz Vodka: I recommend Grey Goose or Belvedere or White Rum
3 oz Club Soda
½ tsp Lemon Juice
1 tsp Jal Jeera Masala Mix
¼ tsp Tamarind Chutney
Few mint leaves for garnish
Limes

Directions:

Place mint leaves and 1 lime wedge into a high-ball glass. Use a muddler to crush the mint and lime to release their oils. Add the Jal Jeera powder mix, and pour club soda into a the glass. Stir till dissolved and add the lime juice and tamarind chutney. Add the vodka or white rum, add ice and stir well. Garnish with a twig of mint leaves.