

## Virgin mojitos

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## Virgin mojitos

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(function() { var po = document.createElement('script'); po.type = 'text/javascript'; po.async = true; po.src = 'https://apis.google.com/js/plusone.js'; var s = document.getElementsByTagName('script')[0]; s.parentNode.insertBefore(po, s); })();  
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## Virgin mojitos

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Celebrate summer fruits with this refreshing virgin mojito by Sally O'Neil.

### Ingredients (serves 4)

- 4 fresh limes, quartered
- 750 ml sparkling water
- 1 cup fresh mint leaves
- ½ tsp Stevia or sweetener (optional)
- 2 cups ice

### Method

In a large jug add the ice and squeeze the lime juice before adding the whole fruit. Add the Stevia (if using) and tear in the mint leaves. Pour over the sparkling water and mix well. Serve into glasses and enjoy immediately.

Recipes and images: Sally O'Neil [The Fit Foodie](#).

```
function displayNutrition(msg) { $('<div class="nutrition-label-container">').text(msg); $('<div class="nutrition-label-container">').fadeOut(1000, function() { c_obj = $(this); window.setTimeout(function() { $(c_obj).fadeOut(1000); }, 5000); }); } function saveFavoriteNode(nid) { $.get('/favorite_nodes/add/')
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