

Strawberry Basil Cocktail



THE COCKTAIL

makes 1 drinks

- 1 ½ oz Strawberry Basil Simple Syrup*
- 1 oz Fresh Lime Juice
- 2 oz Vodka (or seltzer for mocktail)
- 3 Strawberries
- 2 Basil Leaves

MAKE THE DRINK

1. In a cocktail shaker, muddle strawberries, basil, and lime juice.
2. Add the strawberry basil simple syrup, vodka and a few ice cubes.
3. Shake until combined. Strain into a glass and garnish with strawberries and a basil leaf.

Add your favorite seltzer for a lighter beverage.

STRAWBERRY BASIL SIMPLE SYRUP

enough for 2 drinks

- ¼ cup Sugar
- ¼ cup Water
- 3 Strawberries
- 4 Large Basil Leaves

MAKE THE SYRUP

1. Add water, sugar, sliced strawberries, and torn basil leaves into a small pot. Cook over low heat until the sugar is dissolved.
2. While the syrup is coming to a boil, muddle (mash) the strawberries using a muddler or a wooden spoon to break up the strawberries and infuse the syrup with strawberry and basil flavor.
3. Strain the syrup through a finemesh strainer, discard the strawberry pulp and basil leaves. Leave to cool. Store extra syrup in the refrigerator.