

STRAWBERRY LEMON SMASH MOCKTAIL

PREP TIME: 10 MINUTES COOK TIME: 10 MINUTES

TOTAL TIME: 20 MINUTES + CHILLING

INGREDIENTS

1-1/2 cups chopped strawberries	Ice cubes or crushed ice
1/2 cup water	Lemon or plain tonic water
1/4 cup granulated sugar	4 basil sprigs, for garnish
1/4 cup honey	4 lemon slices, for garnish
4 basil leaves	Whole or sliced strawberries, for garnish
1/2 cup fresh lemon juice	
Orange bitters <i>(optional)</i>	

PREPARATION

1. Heat chopped strawberries, water, sugar, honey, and basil leaves in a saucepan over high to a boil. Reduce heat to medium-low and simmer strawberry syrup until sugar dissolves and strawberries break down, 10 minutes. Crush strawberries with a potato masher and cool to room temperature; discard basil leaves. Transfer strawberry syrup into a large measuring cup and chill until ready to serve.
2. Stir lemon juice into strawberry syrup. Add 1 to 2 dashes of orange bitters into four glasses. Divide strawberry syrup among glasses; stir to blend. Fill glasses with ice and top glasses off with tonic water. Stir to blend. Garnish drinks with basil sprigs, lemon slices, and strawberries, and serve immediately.

NOTE: if you prefer to not have pieces of strawberries in your drink, strain the syrup after it's cooled to room temperature.



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