

YIELDS: 4

## Strawberry Basil Smash Cocktail

This perfectly fresh, summer cocktail is so fun to drink- and delicious! It might take a moment to prepare, but your friends will love the exotic additions of lime zest, fresh basil, and muddled strawberry. Luckily, these additions also make this more of a sipping cocktail, as that strawberry vodka is well-hidden in the mix! For this recipe, you can adjust the alcohol content as you like, or, omit the alcohol altogether and substitute a mocktail mixer. Either way, you'll get the best results if you make this drink when strawberries are in season and are red and ripe inside!

PREP TIME	TOTAL TIME
15 Minutes	15 Minutes

### Ingredients:

4 oz Absolute Strawberry Vodka (or) 4 oz The Twisted Shrub Strawberry Lime if you are making a mocktail  
1 C fresh strawberries, chopped small, save a few big pieces for garnish  
4 TBSP fresh lime (about 2 limes)  
lime zest from 1 lime  
2 cans of Fresca Soda  
8 small fresh basil leaves  
2 TBSP raw sugar  
1 TBSP red sugar



### Instructions:

- Add both sugars to a small plate and combine. On another small plate add a bit of water (enough to dip 1/8" of your cocktail glass rim). Dip cocktail glass rim in water then in the sugar until you have a nice festive rim.
- Add 3/4 cup of chopped strawberries to a bowl and smash with a spoon. Spoon 1 TBSP of strawberries into the bottom of each sugar rimmed cocktail glass.
- Add Vodka or strawberry lime mixer to a cocktail shaker with the rest of the smashed strawberries, lime and 1 C of ice. Shake mixer to combine.
- Pour 1/4 of the contents of the cocktail shaker into each glass. Top up the glass with cold Fresca soda and garnish with two basil leaves, lime zest and strawberries.