

Strawberry Martini, Mint & Lime

Recipe created by Longwood Gardens Executive Chef, Will Brown

YIELD: Serves 1

INGREDIENTS:

½ cup	Strawberries, washed, hulled and quartered plus garnish
¼	Lime
3	Fresh Mint Leaves
1 cups	Ice
3 ounces	Premium Vodka or Gin (or Lemonade!)
½ splash	Dry Vermouth (optional)

PREPARATION:

Step 1

In a cocktail shaker, muddle with the strawberries, the juice of the lime, and the mint leaves.

Step 2

Add ice and vodka, close shaker and shake for 30–45 seconds.

Step 3

Add a splash of dry vermouth into chilled martini glass and swirl around.

Step 4

Strain the shaker into the glass, garnish and serve.

Step 5

Sip and Smile!

Note: For a non-alcoholic version substitute your favorite lemonade or sparkling water for the vodka and omit the dry vermouth.

