

Strawberry Basil Margarita

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Yield: 2 servings

Prep Time: 5 minutes

Total Time: 10 minutes

These tasty strawberry margaritas have plenty of juicy strawberry flavor balanced by tart lime juice, bold citrus tequila and a hint of spicy basil.

Ingredients:

- 6 YES!Berries Your Everyday Snack!™ strawberries, diced
- 1/3 cup basil microgreens or leaves
- 1/2 oz simple syrup
- 1 oz lime juice, fresh squeezed
- 2 oz citrus tequila such as Tarantula Azul
- 1/2 oz triple sec
- 1 cup ice cubes, additional to serve
- Decorating sugar or margarita salt to rim glass (optional)
- Lime wedges, basil leaves and strawberries, optional garnish

Directions:

1. Rub a cut lime around the rim of your glass. Dip the rim in decorating sugar or margarita salt
2. To a cocktail shaker, add diced strawberries, basil microgreens or leaves and simple syrup. Pro Tip: Crush the basil gently in your hand before adding
3. Muddle by pressing down lightly and giving a few gentle twists. The drink is well muddled when you smell the basil
4. Add lime juice, tequila, triple sec and ice
5. Shake, strain and pour over ice. Garnish with slices of limes, basil leaves and sliced strawberries

Cooking Tips:

Simple syrup can be bought in the cocktail section of most grocery stores, but it is easy and cheaper to make your own!



Nutrition Facts:

Serving Size: 1, Servings Per Recipe: 2, Amount Per Serving: Calories 238, Total Fat 0.3g (0% Daily Value), Saturated Fat 0.0g (0% Daily Value), Cholesterol 0mg (0% Daily Value), Sodium 11mg (0% Daily Value), Potassium 142mg (3% Daily Value), Carbohydrate 17g (6% Daily Value), Dietary Fiber 2.1g (8% Daily Value), Sugars 15g, Protein 0.7g.

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*This recipe is originally by Mirlandra from *Mirlandra's Kitchen*

*Photography by Lindsey Johnson of *Cafe Johnsonia*