

Strawberry Basil Margarita

#cooking/recipe

#2020/March

#cooking/drinks

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Ingredients

1/2 pint fresh strawberries
1/2 c. blanco tequila
1.5 oz. Cointreau
1 lime, juiced (about an ounce)
1 tbsp honey, raw if you have it
2-3 basil sprigs
ice
kosher salt

Process

On the Rocks

Pour about 1/4 cup of kosher salt onto a small side plate. Rub the juiced lime rhine around the edge of two rocks glasses, then dip each glass into the plate of salt to rim the edges. Fill each glass with crushed ice or several ice cubs.

Place the strawberries, tequila, cointreau, lime juice and honey into a blender. Blend thoroughly on high until the strawberries are pulverized. Finely chop the basil and place into the bottom of a decanter or cocktail shaker. Muddle the basil to release the flavors and oils. Pour the blended margarita ingredients into the decanter along with the muddle basil and stir vigorously to incorporate. Pour into salted, iced glasses and serve immediately.

Frozen

Pour about 1/4 cup of kosher salt onto a small side plate. Rub the juiced lime rhine around the edge of two rocks glasses, then dip each glass into the plate of salt.

Place the strawberries, basil, tequila, cointreau, lime juice, honey and a few handfuls of ice (6-8 cubses) into a blender. Blend thoroughly on high until the strawberries, basil, and ice are pulverized. Pour into the salted glasses and serve immediately.

Nutrition

Servings:

Calories:

Fat:

Carbs:

Protein: