

Dine with a Darling

Everything delicious. Where to get it or how to make it.

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Strawberry Basil Martini Ingredients (serves 2):

7-8 fresh strawberries (save 2 for garnish)

Handful of fresh basil (couple leaves for garnish)

Ice

Vodka of choice

Martini shaker

Fruit muddler (or wooden spoon)

1. Wash and cut the stems off the large, fresh strawberries. Place 5-6 in martini shaker and reserve 2 for garnish.
2. Rinse handful of basil, save a few leaves for garnish and place remaining leaves in martini shaker with the strawberries.
3. Muddle basil and strawberries (squish and mix around) until you create a pulp.
4. Fill up the martini shaker with ice and pour in about 4 or so shots of vodka. If you want to make these a bit "lighter" as far as the strength of the drink, then you could add some soda water in with the vodka. Just had a thought that a splash of champagne might be a pretty yummy addition (not that champagne would make it lighter, but yanno). Might have to try that next time.
5. Put the lid on the martini shaker and shake, shake, shake!
6. Serve in a martini glass and garnish with a basil leaf and strawberry sliced and set on the rim of the glass.

Beautimous. If you drink the 'real deal' and opt out on the soda water, I'd recommend only having one (or two if you're a hoss).

Fresh, light, summery. Magically delicious.

Enjoy!

Zach-o-meter: Do I even have to say?! Of course he loves this cocktail! Total party patio beverage. Only problem is the darn swamp mosquitoes!!