



Sparkling Strawberry Mint Fizz

Servings: 4

Serving Size: 1 cup

Ingredients

- 4 large fresh strawberries, stemmed plus 2 more strawberries for garnish (6 total)
- 4 large fresh mint leaves
- 1 Tablespoon lemon zest
- 1 Tablespoon fresh lemon juice
- 3 1/2 cups sparkling water

Directions

1. Puree the strawberries, mint leaves, lemon zest, lemon juice, and 1/2 cup of the sparkling water in a blender on low speed until smooth, at least 30 seconds.
2. Pour the puree into a serving pitcher. Slowly pour in the remaining sparkling water and stir gently to combine.
3. Serve chilled over ice.
4. Cut the two remaining strawberries in half lengthwise, then slice down the middle of each half without going through the stem to make a slit. Place the strawberry on the rim of the glass for garnish.

Chef Tip: Make the puree ahead of time and keep in an airtight container in the refrigerator. Do not add the sparkling water until you are ready serve the drink. Add a splash of rum or vodka for a light summer cocktail!