Strawberry and Basil Margaritas

A light and refreshing take on the traditional margarita.

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Ingredients

- For one margarita:
- Please note that 1 shot=1.5oz
- 1 shot fresh squeezed lime juice
- 2 shots good tequila
- 1 tablespoon basil simple syrup
- 2 tablespoons strawberries, muddled
- basil for garnish
- sparkling water
- crushed ice
- salt
- extra lime and strawberries for garnish; optional
- Basil Simple Syrup:
- 1 cup sugar
- 1 cup water
- ½ cup whole fresh basil leaves

Instructions

1. *Place the strawberries in a cup and smash them with a muddler; you can also do this with a fork
2. *Pour in the lime juice, tequila, and simple syrup
3. *Stir together
4. *Rub a lime around the rim margarita glass (or whatever glass you plan on using) and dip it into a plate or shallow bowl covered with salt to coat the rim; optional
5. *Place a handful of crushed ice into the margarita glass
6. *Pour the tequila mixture over the ice
7. *Add a splash of sparking water
8. *Garnish with basil by tearing it or simply placing it into the glass
9. *Garnish with extra strawberries and lime; optional
10. Basil Simple Syrup
11. *Combine the sugar, water, and basil in a sauce pan over medium heat
12. *Stir until the sugar dissolves and it comes to a simmer
13. *Simmer on low for about 10 minutes; string occasionally
14. *Allow to cool and remove the basil leaves
15. *You can store this in a sealed container and refrigerate

Recipe by From Scratch With Maria Provenzano at http://fromscratchwithmaria.com/strawberry-and-basil-margaritas/