

Strawberry Basil Soda

Makes 4 cups

Ingredients

For Basil simple syrup

1 cup sugar
1 cup water
1 cup fresh basil leaves

For soda

4 Tbsp lemon juice
10 small strawberries (or 6 large strawberries, quartered) plus 1 slice to garnish each glass
1 pinch kosher salt
1½ cups sparkling water
Basil simple syrup, to taste

Directions

For Basil simple syrup

1. Combine water, sugar, and basil in a small saucepan. Bring to a boil, stirring until sugar dissolves. Simmer for 1 minute. Remove from heat and let syrup steep, about 30 minutes.
2. Pour syrup into a glass jar through a fine-mesh strainer; let cool. Reserve basil leaves for soda.

For soda

1. In a pitcher, combine lemon juice, strawberries, basil leaves from strained simple syrup, salt and a dash of basil simple syrup. Muddle with a muddler or a wooden spoon.
2. Add sparkling water and stir until ingredients are mixed.
3. Strain through fine-mesh strainer into glasses with ice cubes. Add basil simple syrup to desired sweetness. Garnish with strawberry slices, if desired.

