

Strawberry-Basil Bourbon Lemonade

Serves 8

Ingredients

1 lb. strawberries
2 c. sugar
1 c. bourbon
1 c. ice-cold water
1/2 c. fresh lemon juice
1 oz. bitters
12 basil leaves
8 basil sprigs

Instructions:

Place strawberries and a 1/4 cup water in a blender or food processor, and pulse until puréed. In a medium saucepan over medium-high heat, add strawberry purée and 1 3/4 cups water, and heat until mixture just begins to boil, 5 to 10 minutes. Add sugar and stir until dissolved. Remove from heat and allow to cool completely, about 30 minutes. Strain through a fine mesh sieve and discard solids. Chill syrup at least 1 hour.

In a large pitcher, combine syrup, bourbon, water, lemon juice, and bitters; stir for 1 minute. Add basil and stir to combine. Strain into 8 tall glasses filled with ice. Garnish each glass with a basil sprig.

Credit: womansday.com