

# STRAWBERRY MOON



**Prep Time:** 5 minutes

**Serves:** 1 cocktail

**Pairs well with:** Sharp cheeses, grilled meats,  
and summer evenings on the deck

**Ingredients:**

- 1 large, fresh strawberry
- 1.5 oz Tanqueray gin
- 1 oz St. Germain Elderflower liquor
- 1 Tbsp fresh squeezed lemon juice
- Fevertree Mediterranean tonic water

**Method:**

1. In a cocktail shaker, muddle the strawberry until macerated.
2. Add the gin, elder flower liquor, and lemon juice to the cocktail shaker.
3. Fill the cocktail shaker with ice and shake well until incorporated.
4. Fill a glass with ice and set a small strainer above it to double strain the pulp and strawberry seeds out.
5. Pour over the ice, and top it off with tonic water.
6. Garnish with a slice of strawberry and enjoy.

**Notes:**

- If tonic water is not your thing, feel free to top it with club soda instead, or even 7-up if you'd like it sweeter.
- All tonics are slightly different, but the Mediterranean tonic water by fever tree is the clear winner when it comes to mixed drinks.
- Make sure your strawberry is muddled well to release the favor and to lightly and naturally sweeten the drink.
- You might be tempted to forgo using the small strainer, which is just fine, but using it will filter out any bits of strawberry for a clean, pink hued drink.

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