



Strawberry Shoals

BY SDHG EDITORS



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Nothing says summer like fresh-cut strawberries and Kensington's Fish Public Strawberry Shoals cocktail. Indulge your taste buds with the tantalizing blend of strawberry-infused vodka and hand-squeezed lemon juice served over ice with a dash of simple syrup and garnished with a skewer of fresh, ripe strawberries.

Strawberry Shoals

Serves 2

4 oz. strawberry-infused vodka (4 oz. vodka and 3 medium-sized strawberries in a container for 5 days)

4 oz. fresh-squeezed lemon juice

4 oz. water

Squirt of simple syrup

Fresh strawberries for garnish

Mix together lemon juice, water and simple syrup. Pour over ice.

Gently add the strawberry-infused vodka and garnish with fresh strawberries.

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