



Strawberry Basil Margarita

Makes: 1 cocktail

Prep Time: 5 minutes

Total Time: 5 minutes

Lime Salt:

- 2 tbsp fine sea salt
- 1 tsp lime zest, plus 1 lime wedge
- Pinch of sugar (optional)

Margarita:

- 4 slices cucumber
- 4-6 fresh strawberries, hulled and chopped, plus more for serving
- 6 fresh basil leaves, plus more for garnish
- 2 tsp freshly grated ginger
- Juice from 1/2 lime
- 2 ounces (1/4 cup) silver tequila
- 1/2 ounce (1 tbsp) orange liqueur
- 2 tsp honey
- Ginger beer, for topping (optional)

Lime Salt:

On a shallow plate, combine the salt, lime zest, and sugar (if using)

Run the lime wedge around the rim of a rocks glass, then press the rim into the lime salt to adhere. Fill the glass with ice.

Make the Margarita:

In a cocktail shaker or glass jar with lid, muddle together the cucumber, strawberries, basil, ginger, and lime juice. Add the tequila, orange liqueur, and honey and shake until combined. Add ice, then shake for another 30 seconds.

Strain the margarita into the prepared glass. Top with ginger beer, if desired. Float some strawberry pieces over the ginger beer and garnish with basil leaves.