

Our State eats

Sponsored by North Carolina Department of Natural and Cultural Resources

Strawberry Moonshine Mojito

Yield: 1 cocktail.

Strawberry Simple Syrup

- 1 cup fresh, local strawberries, halved or quartered
- 1 cup sugar
- 1 cup water

Mojito

- 5-6 mint leaves
- ½ ounce strawberry simple syrup
- ¾ ounce fresh lime juice
- 2 ounces Howling Moon Strawberry Moonshine
- Ice
- Club soda
- Fresh mint sprig (for garnish)
- Fresh strawberry (for garnish)

For the strawberry simple syrup: In a small bowl, macerate strawberries by stirring pieces with sugar; cover and refrigerate overnight. The next day, boil 1 cup water and add to macerated strawberry mixture. Strain strawberry mixture, reserving syrup in an air-tight container or squeeze bottle. The syrup will keep for up to 1 week in refrigerator.

For the mojito: In a cocktail shaker, muddle mint with syrup and lime juice. Add moonshine and ice and shake vigorously until outside of tin is very cold. Strain into a Collins glass over fresh ice and top with soda. Garnish with fresh mint sprig and strawberry.



Subscribe to the Our State Recipe Box newsletter and get recipes weekly.

 [Go to ourstate.com/newsletters](https://ourstate.com/newsletters)