

# MUDDLED STRAWBERRY MINT KOMBUCHA MOCKTAIL

TRY THIS MUDDLED MOCKTAIL AT YOUR HOLIDAY GATHERING AND WOW ALL YOUR GUESTS WITH THIS SIMPLE YET ELEGANT MOCKTAIL.

This Kombucha mocktail will make you forget all about the snow outside and take you away to a tropical paradise!



## INGREDIENTS

- 3-4 fresh strawberries
- 3-4 fresh mint leaves
- pinch of pink Himalayan sea salt
- Kombucha



## DIRECTIONS

1. Wash and remove the tops of all the strawberries except for one (for garnish) and place 2 of them in the bottom of a drinking glass. Slice the other strawberry without the top and set aside. Make a cut half way up the bottom of the strawberry for garnish.
2. Place mint leaves and a pinch of sea salt in the bottom of the glass with the strawberries.
3. Use a muddle or the handle of a wooden spoon to mash the strawberries, mint and salt to combine.
4. Add the remaining sliced strawberries and top with Kombucha and garnish with the last strawberry.

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