FEVER-TREE

MIX with the BEST



I've Got a Crush

SPARKLING SICILIAN LEMONADE

A bright and refreshing cocktail that combines muddled strawberries, fresh mint, and lime with sparkling Sicilian lemonade. Light, fruity, and easy-drinking, it delivers a balanced blend of sweet berry, citrus, and herbal notes.

DIFFICULTY: 2

GLASSWARE: HIGHBALL

INGREDIENTS

SERVES 1

Fever-Tree Sparkling Sicilian Lemonade	6.8 oz
Strawberries	3
Mint Sprig	3
Lime Juice	1 Lime
Simple Syrup	1 oz

METHOD

Step One: Add 3 halved strawberries, 3 mint sprigs, the juice of 1 lime, and 1 oz simple syrup to a cocktail shaker
Step Two: Muddle until the mixture becomes a juicy pulp
Step Three: Pour the mixture, unstrained, into a Collins glass
Step Four: Fill the glass with crushed ice
Step Five: Top with Fever-Tree Sparkling Sicilian Lemonade
Step Six: Gently stir to combine
Step Seven: Garnish with an additional strawberry and a fresh mint sprig

Suggested Garnish Variations

Fruity & Sweet

- Strawberry chip
- Strawberry-jalapeño syrup

Herbaceous & Sweet

- Gold-dusted lemon chip
- Fresh rosemary sprig