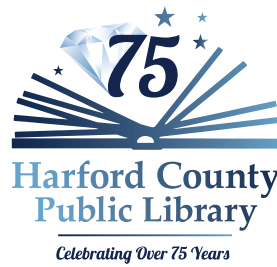




in  
partnership  
with



and



## STRAWBERRY PALOMA

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### INGREDIENTS

- 1 ½ to 2 ounces tequila blanco
- ¼ cup freshly squeezed grapefruit juice or lime juice
- ¼ cup strawberries, chopped, plus extra for garnish - whole and sliced
- Grapefruit soda or club soda/  
grapefruit infused sparkling water/  
plain sparkling water with a little  
simple syrup as desired (instead of  
simple syrup you can use honey  
or agave nectar as an alternative  
sweetener)
- Coarse salt for the glass rim  
(optional)
- Ice

### DIRECTIONS

- 1 | Along the rim of the cocktail glass, run a grapefruit slice. Coat the rim of the glass with salt by dipping onto a small plate with coarse salt. Set aside.
- 2 | In a cocktail shaker, muddle the tequila, grapefruit juice, strawberries and simple syrup or sweetener.
- 3 | Fill the glasses. halfway with ice and a few strawberry slices. Pour the strawberry paloma mix in the cocktail shaker over the ice. Use a strainer to pour over to catch any strawberry debris that was muddled. Top with grapefruit soda or sparkling water. Stir to combine.
- 4 | Garnish with a strawberry.