

Strawberry Infused Martini and Low-Carb Mojito



I want to share today some of our favorite Summer drinks...although I prefer a glass of a good red wine, my husband likes cocktail drinks, therefore I try to mix and match drinks using fresh fruits and herbs from my garden. These two drinks are very simple to make, tasty and so refreshing. The infused strawberry martini is very fruity and has a beautiful color. The low-carb mojito with gin is very refreshing...the addition of diet 7-up and agave nectar instead of regular 7-up and sugar is to balance the calories since alcohol contains “empty” calories :-), maybe this way I can have two drinks...

Lately I've been making drinks with fresh strawberries with basil and cucumber juice with mint which I'll post later.





Infused Strawberry Martini

12 strawberries, washed and cut in half
3 tablespoon sugar or 2 tablespoon agave nectar
6 shots of vodka
1 shot of tequila
Strawberries for garnish

Macerate the strawberries with the sugar, add the vodka and tequila. Let it sit in the refrigerator for at least 3 hours (I usually leave overnight). Place ice in the shaker, add the infused strawberries mix in the shaker. Shake vigorously and pour in the martini glasses. Garnish with strawberry.



Low-Carb Mojito with Gin

8 to 10 fresh mint leaves
1 1/2 shot of gin
1/2 shot of fresh lemon juice
1 tablespoon agave nectar
Diet 7-up
Crushed ice

Break the mint leaves and place them at the bottom of the glass, add the agave nectar, gin and lemon juice. Mix well, add the ice and top it with 7-up.



Thank you for stopping by Simple Recipes!