

HOW TO TURN INFUSED WATER INTO A COCKTAIL

INFUSED WATER CAN SERVE AS A FLAVORFUL BASE FOR COCKTAILS. HERE'S HOW TO CREATE A REFRESHING DRINK USING YOUR INFUSED WATER.

STEPS TO CREATE YOUR COCKTAIL

1. CHOOSE YOUR INFUSED WATER

2. SELECT A FRUIT OR HERB-INFUSED WATER THAT COMPLEMENTS YOUR DESIRED COCKTAIL FLAVOR.

POPULAR OPTIONS INCLUDE:

- CITRUS-INFUSED WATER (LEMON, LIME, ORANGE)
- BERRY-INFUSED WATER (STRAWBERRY, RASPBERRY, BLUEBERRY)
- CUCUMBER AND MINT-INFUSED WATER

3. SELECT YOUR SPIRIT

4. PAIR YOUR INFUSED WATER WITH A SUITABLE SPIRIT. COMMON CHOICES INCLUDE:

- VODKA
- GIN
- RUM
- TEQUILA

5. MIX INGREDIENTS

6. COMBINE THE INFUSED WATER WITH THE SPIRIT IN A SHAKER OR GLASS. YOU CAN ALSO ADD:

- SWEETENERS (SIMPLE SYRUP, HONEY)
- ADDITIONAL FLAVORS (BITTERS, FLAVORED LIQUEURS)
- GARNISHES (FRESH HERBS, FRUIT SLICES)

7. SERVE

8. POUR THE MIXTURE OVER ICE AND GARNISH AS DESIRED. ENJOY YOUR REFRESHING COCKTAIL!

EXAMPLE COCKTAIL RECIPES

INFUSED WATER FLAVORSPIRITADDITIONAL INGREDIENTSGARNISH

LEMON MINT

VODKA

SIMPLE SYRUP

LEMON WHEEL

STRAWBERRY BASIL

GIN

TONIC WATER

FRESH BASIL LEAVES

CUCUMBER LIME

TEQUILA

AGAVE SYRUP

CUCUMBER SLICES

RASPBERRY LEMON

RUM

CLUB SODA

RASPBERRIES

USING INFUSED WATER NOT ONLY ENHANCES THE FLAVOR OF YOUR COCKTAILS BUT ALSO ADDS A UNIQUE TWIST TO TRADITIONAL RECIPES. EXPERIMENT WITH DIFFERENT COMBINATIONS TO FIND YOUR FAVORITE!

