



## Sparkling Strawberry Lemon Refresher



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### Sip the Summer Vibes

Cool, crisp, and naturally sweet, this **Sparkling Strawberry Lemon Refresher** is the ultimate **non-alcoholic drink** to brighten your day. Bursting with fresh strawberries, a splash of lemon, and a fizzy finish, it's the perfect blend of sunshine and sparkle—ideal for warm afternoons, gatherings with friends, or a little solo refreshment on the patio.

BY **HB Test Kitchen**

**Servings:** 2 | **Serving size:** 1 glass | **Difficulty:** Easy

**PREP TIME:** 5 minutes | **TIME:** 5-7 minutes | **TOTAL TIME:** 10–12 minutes

## Ingredients

- 1 cup fresh strawberries, hulled
- Juice of 1 lemon
- 1 tbsp honey or agave
- 1 cup sparkling water (plain or lemon-flavored)
- Ice cubes
- Mint leaves & lemon slices (optional garnish)

## Directions

- 1 In a blender, combine strawberries, lemon juice, and honey. Blend until smooth.
- 2 Fill two glasses with ice.
- 3 Pour the strawberry mix evenly into each glass.
- 4 Top with sparkling water and stir gently.
- 5 Garnish with mint or lemon slice if you're feeling fancy.

## Sweetener Alternatives:

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- 1 **Simple Syrup** – Quick homemade version (just equal amounts of sugar + water)
- 2 **Maple Syrup** – Smooth, natural, and vegan-friendly

## TIPS

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**Make it like a pro — even in your kitchen.**

- **Use Cold Sparkling Water**  
→ Chill it first for max fizz and freshness — no one likes a flat sparkle!
- **Strain for a Smooth Sip**  
→ After blending, you can strain the strawberry mix if you prefer a smoother texture (especially if

serving in fancy glasses).

- **Balance the Sweetness**  
→ Taste the blend before adding all the sweetener — strawberries vary in sweetness!
- **Level Up with Fresh Herbs**  
→ Add fresh **basil** or **rosemary** for a subtle, grown-up flavor twist.
- **Freeze It for Later**  
→ Pour leftovers into ice cube trays — drop them into water or lemonade later for instant flavor.
- **Make It a Mocktail Moment**  
→ Serve in a stemless wine glass or mason jar with a straw and garnish.

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