

SPIRIT *of the* OUTDOORS



STRAWBERRY & BASIL SMASH

100ml Campfire London Dry Gin
8 Strawberries (sliced)
4 Basil Leaves
6 tbsp Sugar Syrup
¼ Lime
200ml Fever-Tree Indian Tonic

Add all the ingredients, except the tonic, to a cocktail shaker and muddle (smash with a cocktail muddler or the end of a wooden spoon) to extract flavour from the fruit and basil.

You can now store this in a jug in the fridge for a few hours.

When you're ready to serve add some ice and stir.

Strain into glasses, top with tonic and garnish with fresh strawberries and basil leaf.

