

## Strawberry Basil Margaritas

## WHAT TO PLANT

- Strawberries
- Basil

## **INGREDIENTS**

- 12 oz frozen limeade concentrate
- 12 strawberries
- 8 basil leaves
- 21/4 cups tequila

PREPARATION: 10 MINUTES READY IN: 4 TO 12 HOURS

SERVES 8

## **DIRECTIONS**

- 1. In a pitcher, empty the can of frozen limeade concentrate. Add 2 1/2 cans of water and 1 1/2 cans of tequila (approximately 2 1/4 cups). You can add less tequila if you don't want your drinks as strong.
- 2. Hull the strawberries and slice them lengthwise. Add sliced strawberries to the pitcher.
- 3. Release the flavor of the basil by crumpling the leaves with your hands. Add basil to the pitcher.
- 4. Cover the pitcher and refrigerate overnight, or for at least 4 hours. This will allow the flavors to fully develop. The liquid should be a pale pink color before serving.
- 5. Pour over ice to serve.