



How to make delicious strawberry daiquiris

Ingredients

Method

Got a craving for something sweet and tangy? With an abundance of juicy strawberries and a hit of sharp lime, strawberry daiquiris are the ultimate summer drink. This cocktail is one of the easiest to mix up for your next party. And just to make it even more appealing, we've got 4 variations that will keep your guests coming back for more:

1. Fresh strawberry daiquiri recipe

Can't help buying several punnets of fresh, juicy strawberries from your local market? There's only one thing for all the surplus – mix up a batch of fresh strawberry daiquiris. With a blender at hand you'll be sipping this cocktail in a matter of seconds:

Ingredients

- 1 punnet fresh strawberries
- 2/3 cup (170ml) rum
- 1/5 shot (20ml) Cointreau
- ½ cup (125ml) lime juice
- 3 tablespoons caster sugar
- 1 cup ice
- Additional strawberries or mint for garnish

Method

1. Remove the hulls from your strawberries and place in a blender.
2. Pour in your rum, Cointreau and lime juice.
3. Sprinkle in your sugar and top with ice.
4. Blend until smooth.
5. Pour into chilled glasses and garnish with a strawberry or sprig of mint.

While fresh strawberries are preferred for this cocktail, you can also make it with 400 – 500g of frozen strawberries, removing the need to add ice. However, if making this cocktail without the ice, you should note that the alcohol content will be significantly higher. The texture will also be different, so it is best to reduce the amount of ice added rather than removing it entirely.

2. Fresh strawberry daiquiri mocktail

Whether you want to avoid alcohol for yourself or make a fun cocktail-like drink for the kids, you can easily transform your strawberry daiquiri into a mocktail. The virgin version of this cocktail replaces the alcohol with fruit juice to keep the drink pourable, but still sweet and delicious.

Since fruit juices are already sweetened, we also recommend removing the sugar from our original cocktail recipe above. This keeps the drink kid-friendly and won't cause anyone's teeth to ache.

Ingredients

1 punnet fresh strawberries

½ cup fresh lime juice

½ cup apple juice

1 cup ice

Method

1. Add all ingredients to a blender and pulse until smooth.
2. Pour into your serving glasses and garnish with a slice of lime or fresh strawberries.

Note: If you're wanting to keep the strawberry chunks and seeds out of your drink, you can blend all of the ingredients (except for the ice) first, then push through a fine sieve to get a smooth liquid. Then simply add back into the blender with your ice for more of a slushy-like consistency.

3. Shaken strawberry daiquiri

This method of making your strawberry daiquiri will give you a thinner consistency, closer in appearance to a cosmopolitan. We suggest you chill your martini glass before serving as this is served without ice in the glass. Using the same ingredients as your blended strawberry daiquiri, add them to a martini shaker. As you shake vigorously, the juice will be extracted from the strawberries and will mix with your alcohol. You can also muddle your strawberries with the end of a wooden spoon before adding your ice to help this process along. Strain through a fine mesh sieve to remove all of the chunks and serve in your chilled martini glass, garnished with a strawberry or mint leaves.

Please note, some of these recipes contain alcohol. This article is intended for responsible adults of legal drinking age only. It is not intended for minors or those not of drinking age in the country in which they reside.

Notes
