

Tito's Strawberry Coconut Mojito - The Ultimate Summer Sip

Tito's Strawberry Coconut Mojito ??



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INGREDIENTS

¾ cup fresh strawberries, hulled and quartered
8 fresh mint leaves
2 oz Tito's Handmade Vodka
1 oz coconut water
¾ oz fresh lime juice
¾ oz simple syrup (1:1 sugar and water, cooled)
Club soda
Ice
Strawberry slices and mint sprigs, for garnish

DIRECTIONS

- 1. Muddle the Base::** In a cocktail shaker or mixing glass, gently muddle the fresh strawberries and mint leaves to release their juices and oils. Don't over-muddle the mint-it should be fragrant, not bitter.
- 2. Add the Liquids::** Pour in the Tito's Handmade Vodka, coconut water, lime juice, and simple syrup.
- 3. Shake it Up::** Add ice to the shaker and shake well for about 15 seconds, until everything is chilled and well blended.
- 4. Strain and Pour::** Strain the mixture into a glass filled with fresh ice.
- 5. Top with Fizz::** Top off the cocktail with club soda to your desired level of bubblyness.
- 6. Garnish and Serve::** Garnish with sliced strawberries and a fresh sprig of mint. Serve with a straw and enjoy!

TIPS FOR SUCCESS

Use ripe strawberries for the sweetest, juiciest flavor.

Chill your glass beforehand for a crisp, cool presentation.

Adjust the sweetness by adding more or less simple syrup depending on your taste.

Omit the vodka and double up on coconut water and club soda.

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