

STRAWBERRY CITRUS GINGER INFUSED WATER

Ingredients:

- 4–5 slices of fresh strawberries
- 4 slices of orange (with peel)
- 3 slices of lemon
- 1-inch piece of ginger, thinly sliced
- A handful of fresh mint leaves
- A splash of strawberry juice (for extra flavor)
- 1–2 liters of filtered water
- Ice cubes (optional)



Instructions:

1. *Prepare the Ingredients:* Start by washing all your fruit thoroughly, especially since you'll be using citrus fruits with the peel on. Slice the strawberries, oranges, and lemons thinly to release their flavors more easily. For the ginger, peel and thinly slice it to ensure it infuses well into the water. Rinse the mint leaves gently to remove any dirt.

2. Layer the Ingredients in the Pitcher: In a large pitcher, start by adding the slices of strawberries, orange, lemon, and ginger. Spread them out evenly so the flavors can infuse properly. Add the fresh mint leaves on top to give a fresh burst of flavor. The combination of citrus, berries, and mint creates a refreshing and aromatic water that's perfect for sipping throughout the day.

3. Add the Water and Strawberry Juice: Pour about 1–2 liters of filtered water over the fruits and herbs. If you want a touch more strawberry flavor, add a splash of strawberry juice to the mix. This will enhance the sweetness and give the water a subtle rosy hue.

4. Let It Infuse: For best results, let the infused water sit in the refrigerator for at least 2 hours. This gives the flavors time to meld and intensify. The longer it sits, the more the ginger and citrus flavors will shine through, balancing the sweetness of the strawberry.

5. Serve and Enjoy: After letting the water infuse, give it a stir, then pour it over ice cubes in a glass for an extra refreshing drink. You can also add a sprig of fresh mint or a slice of strawberry as garnish for a beautiful presentation.

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