



FOR THE SYRUP:

- **1lb** of fresh strawberries with stems removed and chopped
- **140g** sugar
- **360 ml** water

FOR THE COCKTAIL:

- **2** tablespoons of lemon juice
- **2** large mint leaves
- **120ml** strawberry syrup
- **100ml** Arrowsmiths Rhubarb Gin
- Soda water
- Ice

TO MAKE THE SYRUP:

Add strawberries, sugar and water to a medium pot. Bring to a boil. Lower heat and let simmer for 20 minutes. Let the mixture cool to room temperature. Pour mixture into a sieve over a medium mixing bowl and use a wooden spoon to press down on the mixture to strain. Once you've extracted as much liquid as possible. Add the syrup to a bottle or jar to store.

TO MAKE THE COCKTAIL:

Add lemon juice and mint to a shaker and gently muddle the mint. Add syrup, gin and ice and shake vigorously until combined. Add ice to two cocktail glasses. Pour cocktail evenly between the two glasses. Top it off with some soda and enjoy!