

Strawberry Vodka

<http://userealbutter.com/2012/07/05/strawberry-vodka-recipe/>
from a [guest post on David Lebovitz](#) by Sean Timberlake of [Punk Domestic](#)

2 pints (1.25 lbs. or 575g) strawberries, organic or unsprayed
750 ml vodka

Wash, hull, and cut the strawberries into halves if they are small, quarters if they are large. Put the cut strawberries into a glass jar with a capacity large enough to hold the strawberries and the vodka. Pour the vodka into the jar. Tighten the lid on the jar and give it a good shake. Store the jar in a dark, cool place for 3-7 days (I went with 7 days). Give it a swish once a day. When the vodka is ready, strain the strawberry solids out with a fine mesh sieve, cheesecloth, or if you have a lot of time on your hands and want a super clear liquid – a coffee filter (this method totally doesn't work for the impatient). Store in the refrigerator or the freezer for several weeks. Makes a quart.

To make strawberry vodka lemonade, add 1-2 ounces of strawberry vodka to a glass of lemonade over ice.

lemonade

3/4 cup sugar
1 cup water
1 cup fresh squeezed lemon juice (about 5-6 lemons)
2-3 cups water

Stir the sugar and 1 cup water together in a small saucepan and bring to a boil. Make sure the sugar dissolves completely. Let boil for a minute then remove from heat. Let the simple syrup cool. Combine the simple syrup with the lemon juice and add 2 cups of water. Add more water to taste. Makes about a quart (depending on how strong you want your lemonade).