Craft Haymaker

STRAWBERRY MINT HAYMAKER

FRUITY, COOLING, AND SLIGHTLY TANGY.



INGREDIENTS:

- ½ cup fresh strawberries (sliced or lightly muddled)
- 3 tbsp apple cider vinegar (unfiltered)
- 2 tbsp maple syrup or honey
- 1 tsp freshly grated ginger
- 4–5 fresh mint leaves
- 1 liter cold sparkling water
- Ice + extra strawberry slices for serving

INSTRUCTIONS:

- 1. In a pitcher, muddle the strawberries with maple syrup/honey and ginger.
- 2. Add apple cider vinegar and mint leaves.
- 3. Pour in sparkling water and stir gently.
- 4. Let sit 10–15 minutes to infuse.
- 5. Serve over ice with strawberry slices and a mint sprig.