**Bar Director/Assistant Manager Kevin Murphy**

**Strawberry Spritz**

1.5 oz White Rum (or Gin, or Vodka, or try Aperol!)

1.5 oz Strawberry Shrub (Follow the shrub recipe)

Top with club soda

Serve over ice, garnish with fruit or fresh mint.

-Combine two parts cut up produce (both fruits or veggies can work wonders), 1 part sugar, 1 part vinegar.

-Give it 24 hours with sugar, add vinegar, then another 48 hrs, let it rest, then strain off the liquid.

-The liquid keeps in the fridge for months. Blend the leftover fruit solids into a smoothie, if you'd like.

For those who stocked up on produce... I suggest making a shrub. Easy, "healthy", and delicious. Perfect for getting ready for spring. Strawberry Shrub is one of my favorites.