



Strawberry and Mint Infused Rum



SERVES: 4

PREP TIME: 5 MINUTES

COOK TIME: 1 HOUR

Ingredients

- 1 rum cup (222 g) light rum
- ½ cup (76 g) chopped strawberries, tops removed
- ¼ cup (6 g) roughly chopped mint leaves

Preparation

1. Preheat water bath to 155 degrees F (68 degrees C).
2. Add all ingredients to a pint-sized jar or a vacuum sealed bag if you have a Handheld Vac 'n Seal or Vertical Vac Elite.
3. If using, place undamaged lids on your jar. Close to “finger tight” (you should be able to easily unscrew with just your fingertips). Shake to combine all ingredients. Add vessel to water.
4. Cook for at least 1 hour, up to 3 hours.
5. Remove from water bath and place on a towel and let cool for 30 minutes. Strain the liquid. Pour the liquid into an airtight container and place in the fridge to store.