



Sous Vide Strawberry Cooler



SERVES: 10

PREP TIME: 15 MINUTES

COOK TIME: 4 HOURS

Ingredients

- 1 bottle (750 ml) Light Rum
- 1 lb. strawberries, hulled and cut into halves
- 4 Limes, zest and juice
- 4 Lemons, zest and juice

Garnish

- Lime or Lemon wedges to coat rim
- Sugar for rim
- Strawberries, halved
- Lime slices

Finish

- Ice
- 2 oz Infused Rum
- 3/4 oz Simple Syrup

Preparation

1. Preheat the sous vide water bath to 135°F (57°C)
2. In a 1-gallon vacuum pouch, add the Rum, strawberries, lime, lemon zest and juice and vacuum seal.
3. Remove the bag and place in a bowl of ice water to chill.
4. Strain the infused rum, reserving the strawberries, and decant rum into a clean seal-able bottle, keep chilled until ready to use.
5. Rub the rims of the glasses with a bit of lime or lemon, then add sugar to a shallow dish and dip the rim into the sugar, set aside.

To Make the Strawberry Cooler:

1. Rub the rims of the glasses with a bit of lime or lemon, then add sugar to a shallow dish and dip the rim into the sugar, set aside.
2. In a cocktail shaker, add some Ice, infused rum & simple syrup and gently shake and strain. Pour into the sugar rimmed glasses, garnish with Lime slices and fresh Strawberries.