

SWEET PERSPECTION PUNCH

Ingredients

- 12 oz Strawberry Coconut Vodka (1.5 cups)
- 8 oz coconut water (1 cup)
- 6 oz strawberry puree (¾ cup)
- 4 oz fresh lime juice (½ cup)
- 3 oz agave nectar (⅓ cup + 1 tbsp)
- 16 oz sparkling water (2 cups) – add just before serving
- Fresh strawberries for garnish
- Lime wheels for garnish
- Fresh mint sprigs for garnish
- Ice block or large ice cubes

Instructions

1. Make strawberry puree (if not using store-bought):
   - Blend 2 cups fresh or frozen strawberries (hulled) until completely smooth Strain through a fine mesh strainer to remove seeds if desired
   - Measure out 6 oz (about ¾ cup)
2. Prepare the punch base (can be done 2-4 hours ahead):
   - In a large pitcher or punch bowl, combine strawberry coconut vodka, coconut water, strawberry puree, lime juice, and agave nectar
   - Whisk or stir vigorously until agave nectar is fully dissolved
   - Cover and refrigerate until thoroughly chilled (at least 2 hours)
3. Prepare garnishes:
   - Slice fresh strawberries in half or into quarters
   - Cut limes into thin wheels
   - Pick fresh mint sprigs and give them a gentle slap to release aromatics
4. Make an ice block (optional but recommended):
   - Freeze coconut water or some of the punch base in a bundt pan or large container
   - Ice blocks melt slower, keeping punch cold without excess dilution
   - Or use large ice cubes
5. Just before serving:
   - Add ice block or large ice cubes to punch bowl
   - Pour chilled punch base over ice
   - Add sparkling water and stir gently to combine
6. Float strawberry slices, lime wheels, and mint sprigs on the surface for visual appeal 6.Serve: Ladle into individual glasses. Each pour should include some garnish.