

Strawberry Beer Cocktails

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Servings: 6

*1 1/2 cups strawberries,
quartered
3 tablespoons sugar
2 tablespoons white vinegar
2 cans (16 ounce ea) chilled
lager
4 ounces elderflower liqueur
2 teaspoons bitters*

In a pitcher, combine the strawberries, sugar and vinegar. Muddle with a wooden spoon.

Let stand until the sugar dissolves, about 10 minutes.

Add the lager, elderflower liqueur and bitters.

Serve over ice.

Per Serving (excluding unknown items): 37 Calories; trace Fat (2.8% calories from fat); trace Protein; 9g Carbohydrate; 1g Dietary Fiber; 0mg Cholesterol; trace Sodium. Exchanges: 0 Fruit; 1/2 Other Carbohydrates.