

Strawberry Cream Soda

Yield: 4 Servings

1 Lb Strawberries, hulled,
-quartered
2/3 Cup sugar
1 Tbl lemon juice
2 Tsp vanilla extract

FOR ASSEMBLY:

$\frac{1}{2}$ Cup soda water per serving
1 to 2 Tbl heavy whipping cream per
-serving

Directions:

Place the strawberries, sugar, and lemon juice in a medium saucepan over medium heat. Cook, stirring occasionally, until the berries release their juices and come to a boil. Reduce the heat to medium-low and continue to simmer the mixture, stirring occasionally, until the berries have almost completely broken down, about 7 minutes more. Remove the pan from the heat, stir in the vanilla, and use a fork to mash the berries into a fine pulp. Alternatively, blend the mixture using a blender and blend until smooth. Let the syrup cool completely before using it. Store it in an airtight container in the refrigerator for up to 1 week.

To assemble your soda: fill a tall glass with ice, add 1 to 2 ounces of syrup, and then fill the glass with soda water. Give the soda a gentle stir, then top with about $\frac{1}{2}$ ounce of cream, or as much as desired.

