

## Light and Refreshing Spring Cocktails

Spring has sprung, and with these longer days, you'll need a cocktail that's light and refreshing. So, we've got you covered!

Whisky is often ignored when it comes to making lighter cocktails, but it shouldn't be! The depth of flavor that you get from a smooth whisky adds delicious complexity to cocktails! Our favorite whisky for the job is Texas Crown Club Whisky. It's delicious and sippable on its own, and its soft vanilla notes and smooth finish won't overpower the delicate flavor profiles of a light and refreshing cocktail.

Here's a list of our favorite light and refreshing Spring cocktails that will help you make the most of the season!

### 1. Spiked Berry Cobbler

- 2 oz Texas Crown Club Whisky
- 1 oz Triple Sec
- 1.5 tsp Berry preserves
- Squeeze of lime
- Berries

You heard that right: Berry Cobbler! It's a delicious dessert turned into a light and refreshing cocktail! You can use any berries, but we opted for blackberries.

Muddle your berries into the bottom of a cocktail shaker. Add your remaining ingredients and shake with ice. Then, strain it over crushed ice and garnish with some extra berries.

### 2. Whisky-Spiked Strawberry Lemonade

- 1 oz Texas Crown Club Whisky
- 6 oz Strawberry Puree
- Squeeze of lemon
- Water

Build your ingredients into a highball glass (not sure what that is? Check out this article on whisky glassware!

<https://www.texasclubwhisky.com/the-whisky-glass-guide-what-to-choose-and-why>), and stir.

Add more water as needed to achieve the sweetness you'd like. Strawberry puree is sweet enough on its own, but feel free to add sugar if you like it sweeter!

### 3. Blushing Whisky Sour

1 oz Texas Crown Club Whisky  
2 oz Simple syrup  
Squeeze of lemon  
Berries

A light and refreshing twist on a classic whisky cocktail! Add all of your ingredients into a cocktail shaker, and shake vigorously. The berries will give it a beautiful pop of color that's perfect for Spring!

### 4. Sparkling Strawberry-Basil Whisky Smash

3 oz Texas Crown Club Whisky  
½ c Sliced strawberries (or 4 oz Strawberry puree)  
2-3 Large basil leaves  
Squeeze of lemon  
Topo Chico Sparkling Mineral Water (link to <https://www.topochicousa.net/buy-topo-chico>)

Basil gives this classic cocktail a Spring twist! Muddle whisky, strawberries, basil, and lemon in a cocktail shaker. Shake and strain over ice, and top with Topo Chico.

The Topo Chico lightens up the drink, making it much more light and refreshing than a traditional whisky smash.

## 5. Peach Whisky Smash

2 oz Texas Crown Club Whisky  
½ -1 oz Simple syrup  
½ Large peach  
Mint leaves  
Splash of ginger beer

Muddle the peach, simple syrup, and mint in a cocktail shaker--be sure to not muddle the mint leaves too much, or they'll become bitter! Add the whisky and some ice, and shake vigorously. Strain over ice, and top with ginger beer.

Ginger beer gives this twist on a whisky smash a burst of flavor! While still a light and refreshing cocktail, the caramel in the Texas Crown Club Whisky adds richness, without being too overwhelming.

For more information on where to find Texas Crown Club Whisky, go to:

<https://www.texasclubwhisky.com/texas-club-whisky---most-wanted-list>