Blueberry Lemon Thyme Smash

Makes 4 cocktails
Total Time: 15 minutes

- 1/2 cup fresh or frozen blueberries, plus more for topping
- 1-2 tbsp fresh thyme leaves, plus a sprig for serving
- juice from 2 lemons (about 1/2 a cup)
- 1/2 cup blueberry or blackberry jam
- 6 ounces (3/4 cup) bourbon or tequila
- 4 ounces (1/4 cup) elderflower liquor (St. Germain)
- 3/4 (12 ounce) cans sparkling water, for topping

Lemon Sugar:

Zest of 1 lemon
2 tbsp granulated sugar
1 tsp chopped thyme leaves

In a pitcher, muddle the blueberries, thyme, and lemon juice, squashing everything to release the juices. Add the jam, bourbon, and elderflower liquor. Stir to combine. Chill until ready to serve.

To make the lemon sugar, combine the lemon zest, sugar, and thyme on a shallow plate. Rub the top rim of the glass with lemon from a small piece of lemon. Rim your glasses in sugar, then fill with ice.

Strain cocktail into your prepared glasses. Top off with sparkling water, then gently stir to combine.

Chef's Note:

If you don't have jam, use an additional 2 tablespoons blueberries and add 1-2 tablespoons honey or granulated sugar to sweeten to your taste.

Recipe from Half Baked Harvest