



Blackberry Ginger Vodka Sour

Makes: 2 cocktails

Prep Time: 10 minutes Cook Time: 10 minutes

Total Time: 20 minutes plus chill time 1 hour

Ingredients

Blackberry Ginger Syrup:

- 1 cup fresh blackberries (or thawed frozen berries)
- 1-inch nub of fresh ginger, peeled and sliced
- 1/2 cup granulated sugar
- 1/2 cup water

Blackberry Ginger Vodka Sour:

- 4 ounces vodka (also tastes great with mezcal!)
- 2 ounces fresh lemon juice
- 3 ounces blackberry ginger syrup
- 4 dashes aromatic bitters
- 1 large egg white (or 1 ounce aquafaba)
- Garnish with extra whole blackberries and thyme twigs

Instructions

Blackberry Ginger Syrup:

Add all of the ingredients to a saucepan over medium heat. Stir and heat until the blackberries start to bleed their color and become tender. At this point, use a potato masher and mash up the blackberries into a chunky pulp. Once mashed, allow the mixture to bubble for 5 minutes, stirring often.

Remove from heat and run the syrup through a mesh strainer over a glass container, pressing out the seeds and pulp to leave you with a clear blackberry syrup. Refrigerate the syrup for at least an hour before making a cocktail.

Blackberry Ginger Sour:

Add all of the ingredients to a shaker and shake for 30 seconds without ice. Then add ice and shake for another 30 seconds. Strain into a coupe glass and garnish with fresh blackberries and a thyme twig.