

BLACKBERRY

mint julep shots

BALLARD
DESIGNS.

4 oz. Blackberry Mint Syrup

8 oz. Bourbon

BLACKBERRY MINT SYRUP:

2 cups water

2 cups sugar

1 ½ cups fresh blackberries

⅔ cup fresh mint packed tightly

Add all ingredients to a small saucepan and place over medium-high heat. Bring to a boil and simmer just until sugar has dissolved. Use the back of a wooden spoon to muddle blackberries and mint into sugar mixture. Allow to cool slightly and place in the refrigerator to chill, at least 2 hours. Strain through fine mesh or cheesecloth and store in the refrigerator until ready to mix cocktails. Refrigerate the remaining syrup in a sealed container. Makes 6 shots.

