

Blueberry Tequila Tonic



Recipe and Images by Bebe Black Carminito | @champagneandcookies

Blueberry Syrup

Makes about 3/4 cups

3/4 cup (180 ml) water

3/4 cup (150 g) sugar

1 heaping cup (160 g) fresh TDB blueberries or frozen

1 tablespoon fresh lemon juice

To make the syrup, in a saucepan, combine the water and sugar. Simmer over medium heat until the sugar is dissolved. Add the blueberries and lemon juice. Reduce the heat to low and simmer until syrupy, 30 minutes, pressing the blueberries (solids) with a small spatula to release their juices about halfway through. Remove from the heat and let cool to room temperature, about 30 minutes. Strain the syrup twice through a fine-mesh sieve set over a bowl to remove any pulp. Discard or save and reserve the solids in the freezer or refrigerator and add them to smoothies. Transfer the syrup to a jar with a tight-fitting lid. Refrigerate for at least 2 hours before using and then store up to 1 week.

Blueberry Tequila Tonic

Makes 1 cocktail

2 ounces Blanco Tequila

1 tablespoon blueberry syrup

Squeeze of fresh lime juice

Tonic water

In your prettiest ice filled rocks glass add tequila, blueberry syrup and lime juice. Stir with a bar spoon or stir stick. Top with tonic water and garnish with a spear of fresh blueberries or a lime wheel. Enjoy responsibly.