

GUASTELLO'S VILLAGE MARKET

Blackberry Tequila Lemon Cooler

Serves 1

Ingredients

1/4 cup fresh blackberries, plus more for serving
2 teaspoons fresh thyme leaves, plus more for serving
1/4 cup (2 ounces) silver tequila
1 cup lemonade
sparkling water, for topping

Instructions:

Fill a cocktail glass with ice.

In a cocktail shaker or glass jar, add blackberries and thyme and muddle together, squashing the berries to release the juices from the fruit. Add the tequila and strain into the prepared glass. Add the lemonade. Top off with sparkling water. Serve with fresh berries and thyme. Drink!

Batch Cocktail – Serves 4

1 cup fresh blackberries, plus more for serving
2 tablespoons fresh thyme leaves, plus more for serving
1 cup (8 ounces) silver tequila
4 cups lemonade
sparkling water, for topping

In a cocktail shaker or glass jar, add the blackberries and thyme and muddle together, squashing the berries to release the juices from the fruit. Add the tequila.

Strain into a large pitcher. Add the lemonade, stirring to combine. Chill until ready to serve.

To serve, fill glasses with ice and pour the drink over top. Top with sparkling water. Serve with fresh berries and thyme. Drink!

Credit: halfbakedharvest.com