

GUASTELLO'S VILLAGE MARKET

Honey Blackberry Smash Mocktail

Serves 2

Ingredients

10 fresh blackberries plus more for garnish, rinsed
3 tablespoons honey
3 tablespoons water
6 mint leaves plus more for garnish
2 teaspoons freshly squeezed lime juice
Sparkling water plain or flavored

Instructions:

Add ten blackberries to a cocktail shaker and muddle them until broken down and syrupy. Add the honey and water to the blackberries and stir with a cocktail spoon until combined. Strain the blackberry syrup through a mesh strainer into a medium bowl.

Pour about $\frac{1}{4}$ cup of granulated sugar onto a medium-size plate. Sugar the rim of two rocks glasses by going around the rim of the glass with a wedge of lime and dipping the moistened rim into the sugar. Fill the glasses with ice.

Rinse out your cocktail shaker and add the mint leaves and fresh lime juice to the shaker. Muddle the mint until the leaves begin to break down and release their oils. Pour the blackberry syrup back into the cocktail shaker with the mint and mix everything together with the cocktail spoon.

Divide the blackberry mixture evenly among the two rocks glasses and top each glass off with sparkling water. Garnish with fresh blackberries and mint leaves. Enjoy!

Credit: pinkowlkitchen.com