



-SWEETS & EATS-

- BLUEBERRY BASIL MARGARITA -

PREP TIME

5 mins

COOK TIME

N/A

SERVINGS

1 cocktail

INGREDIENTS

1 clamshell fresh blueberries, rinsed	¾ ounce basil simple syrup
1 ½ ounces silver tequila	basil leaves for garnish
1 ½ ounces Cointreau	salt for garnish
1 ounce lime juice	lime

INSTRUCTIONS

1. Run a lime wedge around a glass and roll into salt. Set aside.
2. To make the simple syrup- add 1 cup water and 1 cup sugar to a small saucepan. Bring to a simmer and let simmer until sugar dissolves. Remove from heat and add in 8-10 large basil leaves and stir. Let mixture cool completely and then remove the basil leaves. (Can keep in the refrigerator for one month).
3. In a blender, add the blueberries and blend until smooth. Pour puréed blueberries into a fine mesh strainer that is set on top of a bowl. Press down with a spatula to get all of the purée out, discarding the skins.
4. For one drink- Add 4 tablespoons of the blueberry purée, tequila, cointreau, lime juice, basil simple syrup (add more or less depending on how sweet you want it to be) and ice into a cocktail shaker. Shake for 30 seconds. Pour over crushed ice into a salt-rimmed glass. Garnish with a lime wedge and fresh basil.

Enjoy y'all!

