Cocktails & Mocktails: Herbal Cocktails-The Gincident

Infusions, Ingredients, and Equipment List

Blueberry Syrup
The Gincident

Makes		
	13 ounces	Enough for 13 drinks

Ingredient	Amount	
Water	1	Cup
Sugar	1	Cup
Blueberries (fresh or *frozen)	1	Cup-heaping

1. Combine water, sugar, and blueberries in a saucepan over medium-low heat, stirring until sugar dissolves. Cook just until berries begin to pop, about 8 minutes; be sure to remove from the heat before the syrup reaches a rapid boil so that it doesn't become jammy.

2. Smash the berries with the back of a spoon, then let cool. Strain through fine-mesh strainer set over a resealable container, pressing on solids to extract juice. Refrigerate for 2-3 weeks or freeze.

*if using frozen blueberries, measure out one cup and thaw. This will keep the juice with the berries you'll need for this recipe.

Recipe from:The One Bottle Cocktail by Maggie Hoffman

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Ingredients/Equipment

The Gincident-Cocktail

	Recipe serves
	1

Ingredient	Amount	
Blueberry syrup	1	Ounce
Gin or Vodka or Tequila	2	Ounce
Fresh lemon or lime juice	1	Ounce
Basil leaves	2	Large
Rosemary leaves	5	Torn
Ice		
Garnish options: Basil or rosemary sprig, course salt for rim, lemon or lime peel,		

Equipment
Jigger or small measuring cup
Cocktail shaker
Hawthorn strainer or other strainer-this is a double strained cocktail
Fine strainer
Rocks glass-about 10 ounces

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Ingredients/Equipment

The Gincident-Mocktail

	Recipe serves
	1

Ingredient	Amount	
Blueberry syrup	1	Ounce
Fresh lemon or lime juice	1	Ounce
Basil leaves	2	Large
Rosemary leaves	5	Torn
Ice		
Sparkling water, tonic water, lemon or lime seltzer, ginger ale,	To taste	
Garnish options: Basil or rosemary sprig, course salt for rim, lemon or lime peel,		

Equipment
Jigger or small measuring cup
Cocktail shaker
Hawthorn strainer or other strainer-this is a double strained cocktail
Fine strainer
Rocks glass-about 10 ounces

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