



BLACKBERRY LIMEADE

(with or without alcohol)

4 cups fresh or frozen blackberries

1 cup turbinado (raw) sugar

1 tbsp. grated lime zest

1/4 cup mint leaves

1 cup water

1/2 cup fresh key lime juice

Thin lime slices for garnish

2 cups club soda

Push berries through a fine metal sieve over a large bowl to extract the juice. Do about 1 cup at a time, pushing on the berries with the back of a spoon or spatula. Discard the seeds and pulpy remnants and continue until you have about 1 cup of juice. Refrigerate until needed.

In a small saucepan, combine the sugar, 1 cup water, lime zest and mint and bring to a boil. Simmer over low heat for 10 minutes or until mixture is reduced to a thin syrup. Pour through clean sieve to remove mint leaves and lime peel. Allow the sugar syrup to cool and then chill.

In a large pitcher, combine the blackberry juice, sugar syrup and lime juice. Stir to combine and then refrigerate until extremely cold.

To serve, add the club soda to the pitcher, fill glasses with ice (and a shot of gin if desired) and pour in the blackberry limeade. Garnish with slices of lime and mint sprigs.

Adapted from: "Screen Doors & Sweet Tea: Recipes and Tales from a Southern Cook."