

BERRY BERRY BRAMBLE

- 1½ oz gin
- ¾ oz fresh lemon juice
- ¾ oz simple syrup
- ¼ oz raspberry syrup
- ¼ oz blueberry syrup

1. In a shaker, combine the gin, lemon and simple syrup.
2. Fill with ice, shake and strain into a rocks glass over crushed ice.
3. Top with more crushed ice til it's just over the rim of the glass.
4. Float the raspberry and blueberry syrups over oppsite sides of the glass.
5. Garnish the raspberry side with a raspberry and the blueberry side with a blueberry.
6. Serve with 2 straws, one on each side.

Blueberry Syrup

- ½ cup blueberry preserves
- 2 tablespoons water

Stir until combined. Strain and refrigerate.

Raspberry Syrup

- 1 cup raspberries
- 2 cups sugar
- 1 cup water

1. In a small pot or bowl crush the raspberries with a muddler.
2. Add the sugar stir to combine.
3. Let the mixture sit for 30 minutes to an hour, add the water and stir to dissolve any remaining sugar.
4. Strain and refrigerate.

