

## Inspired By Charm

DRINKS AND LINKS: BLACKBERRY GIN LEMONADE

on FRIDAY, OCTOBER 3, 2014 about COCKTAILS



TGIF, people. TGIF.

I hope you've had a spectacular week. It's been a busy one here on IBC so I'm happy Friday is here. And since it is Friday, let's talk about today's cocktail for a minute.



First, if you can believe it, until about two weeks ago I'd never had gin. Never. It turns out I like it. Also, I didn't know what kind of gin to buy for this drink, but had heard fabulous things about [Aviation](#) so that's what I went with.



Second, today's cocktail is straight from the September issue of [BHG](#). When I first leafed through that issue I remember thinking, "Hmmm, that Blackberry Gin Lemonade looks awesome. I think this should be how I try gin." Flash forward to mid-September at [the event in NYC](#). It was the featured cocktail. Bananas!



Anyway, I'm not sure if it's the cocktail or the gin, but it was pretty darn tasty. So, I decided to give it a try at home, and it turned out just wonderful. Now, if you're not a drinker, no problem. This cocktail recipe starts off with a homemade Blackberry Lemonade which is killer. Just add the sparkling water and leave out the gin and you're good to go. If you don't like gin, substitute vodka.

I decided to garnish my cocktail with rosemary because I think it looks cute and goes so well with this flavor combination. And, naturally, I threw in a few birch bark-inspired paper straws to bring it on home! Perfect. Let's stir one up.



## BLACKBERRY GIN LEMONADE

Here's what you will need:

For the lemonade ...

2 cups blackberries (I used frozen.)

1 cup water

1 cup sugar

1/4 cup honey

1 cup water

3/4 cup freshly squeezed lemon juice (about 4 - 5 lemons)

For the cocktail ...

1/2 cup sparkling water, chilled

1/2 cup gin

Ice

Fresh blackberries and rosemary sprigs for garnish

Begin by preparing the blackberry lemonade. In a small sauce pan, combine the blackberries, water, and sugar. Bring to a boil over medium-high heat. Stir to dissolve the sugar. Once boiling, reduce the heat to a simmer. Continue to heat, stirring occasionally, until the berries have softened. Remove the blackberry syrup from the heat and stir in the honey until it dissolves. Allow to cool slightly. Then, pour and press the mixture through a mesh sieve. Add another cup of water and the lemon juice to the strained mixture. Stir well to combine.

Next, prepare your cocktails. In a large pitcher, combine the blackberry lemonade, sparkling water, and gin. Serve in a glass filled with ice. Garnish with fresh blackberries and a sprig of rosemary.