



Blackberry Shrub

By Allison Evanow

Recipe per drink

- 1 1/2 oz. Square One Botanical
- 1/2 oz. Rhum Clement Creole Shrub
- 1/2 oz. blackberry shrub syrup
- 1/4 oz. fresh lemon juice
- ginger beer
- 2 sprigs of rosemary
- 2 blackberries for garnish

In a mixing glass, add leaves of one-inch sprig of rosemary and all ingredients except ginger beer. Shake with ice and strain into a Collins glass filled with ice. Top with ginger beer. Garnish with a rosemary sprig with two blackberries speared onto stem. Optional: use frozen blackberries left from making shrub to mix between the ice in the glass.

Shrub Syrup: In a saucepan, boil 2 cups of water, 1 cup of sugar and 1 1/2 cups of blackberries until reduced to 2 cups. Strain out the berries. (Reserve whole berries and freeze them for garnish.) Put berry syrup back into pan. Add 1 cup of balsamic vinegar and simmer on medium low for 20 minutes. Cool and store in a squeeze bottle.