

BLUEBERRY HIBISCUS GIMLET



TOOLS

Cocktail Shaker, Measurement Tools, Knife & Cutting Board, Collins Glass, Julep Strainer (optional), Citrus Juicer (optional)

INGREDIENTS

- 1.5oz Vodka
- 0.75oz Lime Juice
- 0.5oz Blueberry Hibiscus Syrup
- 3 Dashes Bitters
- Garnish: Dehydrated Blueberries
- 2 Cups Ice

INSTRUCTIONS

1. Combine all ingredients except for garnish in a shaker.
2. Add ice and shake vigorously for 15 seconds.
3. Strain into a glass over fresh ice.
4. Skewer 3 dehydrated blueberries on wooden skewer
5. Place skewer on top of cocktail for garnish.

VARIATION

BLUEBERRY HIBISCUS FIZZ

INGREDIENTS

- 1.5oz Vodka
- 0.75oz Blueberry Hibiscus Syrup
- 0.75oz Lime Juice
- 1 Egg White
- 2oz Soda Water
- Garnish: Bitters
- 2 Cups Ice

INSTRUCTIONS

1. Measure and add all ingredients except soda water and garnish to shaker.
2. Dry shake without ice for 15 seconds.
3. Fill shaker with ice, and shake again for 10 seconds.
4. Strain contents of shaker into the glass.
5. Garnish with bitters on top of foam, make pattern with tip of skewer

MOCKTAIL VARIATION

1.5OZ STILL WATER
0.75OZ LIME JUICE
0.5OZ BLUEBERRY HIBISCUS SYRUP
3 DASHES BITTERS
GARNISH: DEHYDRATED BLUEBERRIES

MOCKTAIL VARIATION

1OZ STILL WATER
0.75OZ LIME JUICE
0.75OZ BLUEBERRY HIBISCUS SYRUP
1 EGG WHITE
2OZ SODA WATER
GARNISH: BITTER DROPS