

cocktail Recipe

Blueberry Cilantro Margarita

INGREDIENTS

10 blueberries (small handful)
5 cilantro leaves (small bunch)
1/2 oz honey simple syrup (see recipe below)

1 oz fresh lime juice
1/2 oz fresh orange juice
1 1/2 oz tequila blanco (silver)

Honey Simple Syrup

INGREDIENTS

1/2 cup raw, local honey
1/2 cup water

INSTRUCTIONS

- Combine honey and water into a small saucepan over medium heat. Heat through, stirring occasionally, until the two blend harmoniously (about 5-7 minutes). Remove from heat, let cool at least 20 minutes.
- Keep in the refrigerator for up to two weeks.

INSTRUCTIONS

- Muddle blueberries and cilantro at the bottom of a cocktail shaker. Add 1/2 oz honey simple syrup, lime and orange juices, and tequila.
- Fill the shaker with ice. Cap the shaker and shake it like you mean it for at least fifteen seconds. As the ice breaks, it will continue to break down the blueberries and release the flavors of the cilantro.
- Once the shaker is too cold for you to handle, remove the lid and pour the contents directly into an old-fashioned glass. Cheers!

