

BLUEBERRY SPARKLER



**INTRODUCING A TANTALIZIN' TASTY TREASURE,
THE BLUEBERRY SPARKLER!
THIS BUBBLY BEVERAGE BOASTS A BRILLIANT BLEND
OF SWEET BLUEBERRIES, TANGY LEMON, AND FIZZY
BLUEBERRY TOPO CHICO SABORES SPARKLING WATER.**

INGREDIENTS

- 1 CUP FRESH BLUEBERRIES
- 1 TABLESPOON GRANULATED SUGAR
- 1/2 CUP WATER
- 2 OUNCES VODKA OR GIN (OPTIONAL)
- 1/2 OUNCE FRESHLY SQUEEZED LEMON JUICE
- ICE
- BLUEBERRY TOPO CHICO SABORES SPARKLING WATER
- LEMON SLICES AND ADDITIONAL BLUEBERRIES, FOR GARNISH

STEP-BY-STEP INSTRUCTIONS

- IN A SMALL SAUCEPAN, COMBINE THE BLUEBERRIES, SUGAR, AND WATER. COOK OVER MEDIUM HEAT, STIRRING OCCASIONALLY, UNTIL THE BLUEBERRIES ARE SOFT AND THE SUGAR HAS DISSOLVED, ABOUT 5 MINUTES.
- REMOVE THE SAUCEPAN FROM THE HEAT AND ALLOW THE BLUEBERRY MIXTURE TO COOL FOR ABOUT 10 MINUTES.
- ONCE COOLED, USE A FINE-MESH STRAINER TO STRAIN THE BLUEBERRY MIXTURE INTO A BOWL, PRESSING ON THE SOLIDS TO EXTRACT AS MUCH JUICE AS POSSIBLE. DISCARD THE SOLIDS AND SET THE BLUEBERRY SYRUP ASIDE.
- IN A COCKTAIL SHAKER, COMBINE 1 OUNCE OF THE BLUEBERRY SYRUP, VODKA OR GIN (IF USING), AND LEMON JUICE. FILL THE SHAKER WITH ICE AND SHAKE WELL UNTIL CHILLED, ABOUT 15-20 SECONDS.
- FILL A GLASS WITH ICE AND STRAIN THE COCKTAIL MIXTURE INTO THE GLASS.
- TOP OFF THE GLASS WITH SPARKLING WATER AND GIVE IT A GENTLE STIR TO MIX.
- GARNISH WITH LEMON SLICES AND ADDITIONAL BLUEBERRIES, IF DESIRED.
- ENJOY YOUR REFRESHING BLUEBERRY SPARKLER!

