

# **Blackberry Gin and Tonic**

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Recipe by Ilise Goldberg

## **Ingredients and Directions for Blackberry Simple Syrup:**

*Makes enough syrup for 4-5 drinks*

- 1 cup water
- ½ cup sugar
- Two (2) 6 oz. packages blackberries, rinsed



- Combine the water and sugar in a pan over high heat until the sugar dissolves.
- Add the blackberries and bring to a boil. Reduce the heat to low, and let it simmer for 10-15 minutes.
- Once the fruit is nice and tender use a potato masher and mash the fruit to release as much juice as possible.
- Remove the mixture from heat and allow it to cool completely.
- Strain the syrup into a container, and store it for up to two weeks in the refrigerator.
- Simple syrup freezes well if you have leftovers or want to make it far in advance. Use your old ice cube trays.

## **Ingredients and Directions for Blackberry Gin and Tonic:**

*Makes one cocktail*

- 2 oz. Blackberry Simple Syrup
  - 1-1/2 oz. Letherbee gin
  - ½ oz. lime juice
  - Tonic water
  - Fresh blackberries and/or lime wheel for garnish (optional)
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- Add simple syrup, gin and lime juice to a glass and stir.
  - Add ice and stir again.
  - Top with tonic water. Gently stir once more.
  - Garnish with blackberries and/or lime, as desired.