

## Blackberry Sage Lemonade

Ingredients	Instructions
<ul style="list-style-type: none"><li>• 2 fresh blackberries (12 for garnish)</li><li>• 12-14 fresh sage leaves (4 for garnish)</li><li>• 2 lemons (one juiced, one-half chopped, and the other half sliced for garnish)</li><li>• 2oz Blackberry Syrup</li><li>• 2 cups cold water</li><li>• 5 tsp icing sugar (adjust to taste)</li><li>• Ice</li></ul>	<ol style="list-style-type: none"><li>1. <b>Stir:</b> In a large pitcher mix the water, sugar and the juice of one lemon. Add ice.</li><li>2. <b>Muddle:</b> Add 10 blackberries to a mortar and pestle (or small bowl). Chop 8-10 fresh sage leaves finely and add them to the mortar and pestle with the blackberries. Add the chopped lemon and muddle the blackberries, sage and lemon together.</li><li>3. <b>Mix:</b> Add the muddled mixture and the blackberry syrup to the pitcher and stir well.</li><li>4. <b>Serve:</b> Pour into glasses with ice and garnish with two or three whole blackberries and a sage leaf. Tastes best fresh, and should be consumed in 3-5 days.</li></ol>