

Sparkling Blackberry Basil Cocktail

Prep time: 10 minutes

Cook time: 5 minutes

Serves 4-6

Ingredients:

8-10 large fresh or frozen blackberries

3 T. fresh basil, torn

$\frac{1}{4}$ c. honey, preferably local

$\frac{1}{4}$ c. water

4 oz. Elderflower liqueur (optional)

1 750 ml bottle Prosecco, chilled

Garnish: (optional)

Fresh blackberries

Sprigs of fresh basil

Directions:

1. Add the blackberries, basil, honey, and water to a small saucepan set over medium heat. Simmer, stirring occasionally, until mixture is heated through and starts to thicken, approximately 4-5 minutes. Gently press on blackberries while heating to release juices.
2. Remove from heat and strain mixture through a fine mesh strainer to remove solids. Reserve remaining liquid and set aside to cool.
3. If using, divide the Elderflower liqueur among four champagne flutes, along with a drizzle of the blackberry simple syrup. Finish by topping off each glass with some chilled Prosecco.
4. Garnish each glass with 2-3 fresh blackberries and a sprig of fresh basil, if desired, before serving. Enjoy!



The Perfect Glass Set



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