

PURE BLACKBERRY SMASH

Prepared by: Matthew Nelson, July 2017

Source: pureleaftea.com

For the drink:

4 blackberries muddled
1/8 cup Thyme Simple Syrup
¼ cup Pure Leaf Tea House Collection Black Tea Wild Blackberry & Sage
½ oz lemon juice
1 ½ oz bourbon
3 ounces sparkling water or gingerale

Combine all ingredients in a large shaker. Shake and double strain over fresh ice. Garnish with a skewer of fresh blackberries.

For the thyme-infused simple syrup:

1 cups water
½ cup sugar
1 fresh thyme sprigs

In a saucepan over low heat, combine the water and sugar, stirring until the sugar has dissolved. Remove from the heat and add the thyme sprigs. Let steep for 10 minutes, then cool to room temperature before using. Place the unused simple syrup in a sealed container and store in fridge for up to 2 weeks.

Matthew's Notes: I would definitely make this again. Tea was hard to find.

