

Blackberry Smash



Personal Chef Service

Voted CincyMagazine "2012 Best Chef"

Voted "2011 Personal Chef of the Year"

Voted CityBeat "2011 & 2012 Best Caterer"

Makes 1 drink

1 1/2oz Blackberry Gin

8 spearmint leaves

1/2oz Blackberry Liqueur

2 blackberries, for garnish

1 1/2oz fresh lemon sour

powdered sugar, for garnish

2 fresh blackberries

mint sprig, for garnish

In 16oz mixing glass, muddle blackberries, mint and lemon sour. Add ice, gin and blackberry liqueur.

Shake until well blended and strain into ice~filled double Old Fashioned glass.

Garnish with blackberries and a powdered sugar~dusted mint sprig.

Debbie Spangler ~ Certified Personal Chef

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