

# Blueberry Vodka Cocktails

Recipe by Cyndy of [‘The Art of Food And Wine’](#)

## Ingredients

- 1 cup ice
- Vodka: 1.5 oz or more
- 4 tbs of blueberry simple syrup
- Sparkling water or seltzer water (3 oz)
- Blueberries for garnish

## Blueberry Simple Syrup

- 1/2 cup blueberries
- 1/2 cup sugar
- 1/2 cup water

**Note:** any berry can work for the simple syrup if you don't have blueberries at your store

## Optional Garnish

- Lemon (1 squeeze)
- Mint (muddled or aromatic garnish)

### To make Blueberry Simple Syrup:

- In a medium-sized pan, set over medium-high heat, add blueberries, sugar, and water. Stir to combine and bring to a boil.
- Once boiling, reduce to a simmer for about 15-minutes. Break up blueberries with the back of a spoon. The syrup should now begin to thicken.
- Strain into a mason jar and be sure to press on blueberries with the back of your spoon to extract all of the flavors. Discard solids. Let the syrup cool completely and use it or store up to 3-months, tightly sealed in the refrigerator. Makes enough for 4-6 cocktails.

### To make your drink:

- Fill an 8-ounce glass with crushed ice.
- In a cocktail shaker, add more crushed ice, blueberry simple syrup, vodka, and sparkling water. Shake well and strain into glass.
- Garnish with blueberries, and a squeeze of lemon, if desired.

### Notes:

Beverage can be made non-alcoholic by omitting the vodka.

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