

Blueberry Lavender Bourbon Sour

Recipe By *Estee Kafra*



Cooking and Prep:  10
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Serves:  1

No Allergens

Preference: Parve

Whiskey made nice!!!

Difficulty: Medium

Source: Family Table by
Mishpacha Magazine

Ingredients (5)

Main ingredients

- 2 tablespoons blueberry compote (see note)
- 1 and 3/4 ounces (50 grams) whisky
- 1/2 ounce (14 grams) fresh lime juice
- 1/2 ounce (14 grams) fresh lemon juice
- 1/2 ounce (14 grams) lavender-infused simple syrup (see note)

Start Cooking

Prepare the Bourbon

1. Place 2 tablespoons blueberry compote into the bottom of a rocks glass (a tumbler used for serving alcoholic beverages). Add ice.
2. Place remaining ingredients in a cocktail shaker.
3. Add ice to shaker and shake vigorously, then slowly strain over the highest ice cube in the rocks glass. This will give the cocktail its distinctive layered look.
4. Add fresh blueberries and garnish with a lavender sprig.

Note:

- To make an herb-infused simple syrup, brew your chosen herbs in hot water. Remove after 5 minutes or even less. (If you leave the herb in too long, the mixture will become bitter.) Strain out herbs and dissolve an equal amount of sugar in the infused water.

- To make blueberry compote, place blueberries in a small pot. Add water just to cover blueberries, and then add a few tablespoons of sugar. Bring to a boil and then turn down heat and simmer. Cool. Once the compote is cooled, it will be ready to serve.