



Ginger-Berry Whiskey Fizz



GINGER HONEY SIMPLE SYRUP INGREDIENTS

- 1/4 cup Fresh Ginger peeled and sliced
- 1/2 cup Honey
- 3/4 cup Water

GINGER HONEY SIMPLE SYRUP INSTRUCTIONS

1. In a saucepan over medium heat brown the ginger slices for 3 minutes on each side. Add honey and water then bring to a boil.
2. Reduce the heat and let simmer for 10 minutes.
3. Remove from the heat and let cool. Bottle and use. Refrigerate when done.

COCKTAIL INGREDIENTS

- 2 oz Black Cherry Rye Whiskey
- 2 Dashes toasted almond bitters
- 1 oz Ginger Honey Syrup
- Sparkling Water
- Blueberries

COCKTAIL INSTRUCTIONS

1. In a shaker tin muddle part of the blueberries, be sure to save a few for garnish. Add rye whiskey, simple syrup, bitters, and ice.
2. Shake well until chilled.
3. Strain into a tall glass with ice.
4. Top with sparkling water and garnish with blueberries.