

Blueberry Cardamom Manhattan

Servings: 2

Prep Time: N/A

Cook Time: N/A



INGREDIENTS

Blueberry Bitters

- 1 mason jar with lid
- Cheesecloth or fine mesh strainer
- 1 cup high-proof spirit (for example, high proof vodka – at least 100 proof or 50% alcohol by volume)
- 1 cup fresh blueberries
- Peels of one orange

Blueberry Cardamom Manhattan

- 1/2 cup frozen blueberries, thawed
- 1/8 teaspoon ground cardamom
- 3 ounces bourbon
- 1 1/2 ounces sweet vermouth
- 1/2 teaspoon bitters or Blueberry Bitters*
- Blueberries for garnish

INSTRUCTIONS

Blueberry Bitters

- 1 In a sterilized and completely dry mason jar, combine alcohol, blueberries and orange peels; seal tightly.
- 2 Store in a cool dark place for at least one week, shaking once a day to keep ingredients mixed.
- 3 Depending on infusion preference you can leave for up to 3 weeks, tasting as you go, until personal flavor is achieved.

Strain mixture with a cheesecloth or fine mesh into a small serving jar and store in a cool dark place for up to 3 months.

Blueberry Cardamom Manhattan

- 1 In a cocktail shaker, using a wooden spoon, muddle blueberries and cardamom to release juices.
- 2 Add bourbon, vermouth, bitters and ice.
- 3 Stir and pour into 2 chilled martini glasses, dividing evenly. Garnish with more blueberries.

*Store-bought bitters used in nutritional analysis.



Grab a
boost of
blue