

# Blueberry Sparkler

Servings: 1

Prep Time: 5 min

Cook Time: 5 min



## INGREDIENTS

- 1/2 cup blueberries
- 1 tablespoon maple syrup
- 1 ounce gin
- 1/2 ounce fresh lemon juice
- 3 ounces Champagne
- 1 sprig of fresh rosemary
- 1/4 teaspoon lemon zest

## INSTRUCTIONS

- 1 In a small saucepan over low heat, heat the blueberries and maple syrup. Stir and continue heating until the blueberries have released some of their juices.
- 2 Remove from heat and spoon just the blueberry juice into a shaker, along with remaining ingredients except for the champagne.
- 3 Shake it up and strain into a Champagne flute and pour the champagne on top filling the glass. Garnish with extra blueberries, lemon zest, and a sprig of rosemary.

## Variations

- Sparkling white wine can be substituted for Champagne.

## Notes

- Nutritional analysis based on use of Chardonnay in place of Champagne.



Grab a  
boost of  
blue