



BLACKBERRY & THYME SODA

INGREDIENTS:

- 2 cups fresh blackberries*, washed
- 1/2 cup granulated sugar of your choice (something that will dissolve easily is best)
- 1/4 cup water
- 1 1/2 teaspoons of vanilla extract
- 1/2 lemon, juice and zest
- Sparkling water
- Fresh thyme
- Fresh blackberries for garnish

FOR THE SYRUP

1. In a medium pot over medium heat, add the blackberries, sugar, water, lemon juice, lemon zest, 3-4 sprigs of thyme, and vanilla extract. Cover and bring the mixture to a simmer. Stirring occasionally, cook until all of sugar has dissolved and the blackberries have softened (about 8 minutes). Remove from heat and use a potato masher or large spoon to squish the berries and extract all of their flavor (be sure to hold the pot firmly by the handle to prevent any accidents).
2. Set a medium sized heat safe bowl in the sink and pour the syrup through a fine mesh strainer. Press the solids again to ensure that all of the liquid has been extracted from the berries. Discard the solids.
3. Let the bowl of syrup cool in the fridge uncovered and then transfer to a tightly lidded bottle or jar. Store refrigerated for up to 2 weeks. Recipe yields about 1 1/2 cups of syrup.

DRINK ASSEMBLY

1. Fill a 16oz glass to the top with ice. Add 3 tablespoons of the blackberry syrup. Top off with sparkling water and stir gently to combine. Garnish with fresh berries and a sprig of thyme.

Enjoy!

**Please note: blackberries stain very easily. Refrain from using wooden utensils and protect clothing and surfaces.*



THE CATERED AFFAIR