

## PURPLE PASSION COCKTAIL

### INGREDIENTS

1 part Blackberry-Thyme Infused Gin\*  
1 part Absolut Citron  
1 part Blood-Orange Simple Syrup\*\*  
Topped with Lambrusco  
blackberries, to garnish  
fresh thyme, to garnish

### DIRECTION

In a cocktail shaker filled with ice, combine gin, vodka and simple syrup. Shake vigorously. Pour into a champagne or martini glass and top with Lambrusco. Garnish with blackberries and fresh thyme.

\* To make blackberry thyme infused gin, combine 1 pint blackberries, a bunch of fresh thyme and a 750ml bottle of vodka in a mason jar. Set in refrigerator for 3-4 days, stirring or shaking 2 per day. Strain through a sieve and re-bottle in the original gin bottle.

\*\* to make Blood-Orange Simple Syrup, combine 1 cup sugar, 1 cup water and the zest from 3 blood oranges in a small pan over medium heat. Juice the blood oranges (you should have about 3/4 cup). Let sugar dissolve and simmer for an additional 5 minutes. Take off the heat and let cool completely. Strain through a small sieve to remove zest and add orange juice. This syrup should stay good in the refrigerator for up to 1 month.