

# MUSEUM OF FINE ARTS ST. PETE

## **Bramble**

For our July Virtual Cocktails & Collections event, the signature cocktail is a **Bramble**. Make the drink a couple of hours ahead of time to enjoy during the event. The mocktail version is also included below. Cheers!

### **Ingredients**

1-1/3 ounce gin  
1/3 ounce simple syrup  
1/2 ounce fresh lemon juice  
1/2 ounce blackberry liqueur  
Lemon slice for garnish (optional)  
2 blackberries for garnish (optional)

### **Directions**

- 1) Fill an Old-Fashioned glass with crushed ice.
- 2) Add gin, sugar syrup, lemon juice and stir well.
- 3) Drizzle blackberry liqueur over the top, but do not stir.
- 4) Garnish with a lemon slice and two blackberries and enjoy!

## **Blackberry Raspberry Lemonade**

### **Ingredients**

2 cups fresh lemon juice  
3 cups granulated sugar  
3 cups water  
1 pint blackberries  
1 pint raspberries  
Ice cubes  
Lemon slice for garnish (optional)  
2 blackberries for garnish (optional)

### **Directions**

- 1) In a medium saucepan over low to medium heat, soften the blackberries and raspberries with  $\frac{1}{2}$  cup of water. Cook until they are very soft. Use a fine mesh strainer to separate the juice and seeds. Let fruit juice cool, and discard seeds and skins.
- 2) In a medium saucepan, dissolve the sugar in the water, making a simple syrup.
- 3) Pour the simple syrup, lemon juice, and the blackberry and raspberry puree into a 1-gallon serving pitcher.
- 4) Serve over ice. Garnish with a lemon slice and two blackberries and enjoy!