

# BLUEBERRY MOSCOW MULE

Hints of blueberry add an inspiring twist to this classic, ginger beer and vodka-based cocktail. Both tart and refreshing, this beverage is the perfect year-round treat!

*Servings: 4*



## INGREDIENTS:

### *Blueberry-infused vodka:*

- 1 cup blueberries
- 8 oz. vodka
- 1 mason jar with lid

### *Cocktail:*

- Ice
- 2 oz. fresh lime juice  
*(about 6 limes)*
- 8 oz. blueberry infused vodka
- 2 cans or bottles ginger beer
- Sprigs of mint and lime to garnish
- Your favorite copper mule mugs

## DIRECTIONS:

### *For the blueberry-infused vodka:*

1. Place blueberries into a mason jar. Using a muddler, muddle the berries inside the jar. In lieu of a muddler, use the end of a wooden spoon.
2. Pour the vodka into the jar with the muddled blueberries. Tighten the lid on, and then vigorously shake the jar. Let the mixture rest for 24-36 hours out of direct sunlight. While the flavor is strongest after 24-36 hours, it can be used almost immediately.
3. Strain the blueberry pulp from the vodka using a coffee filter placed in a strainer (cheese cloth works too). Clean out the jar, and pour the infused vodka back in. Store the vodka in a cool, dry place.

\* Best to make 24+ hours in advance

### *For the cocktail:*

4. Fill each copper mug with ice.
5. Squeeze ½ ounce of lime juice, and pour 2 ounces of infused blueberry vodka into each of the copper mugs.
6. Top with ginger beer, and stir the ingredients.
7. Garnish with a sprig of mint, a wedge of lime, and extra blueberries. Cheers!

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*and*  
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HOMEGROWN BERRIES