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3.95 from 93 votes

THE RECIPE

blackberry bourbon smash.

By [halfbakedharvest](#)

A refreshing berry packed cocktail

 prep time	5 minutes
 total time	5 minutes
 servings	1 drink
 calories	257 kcal

INGREDIENTS

granulated sugar - for the rim of the glasses

zest from 1 lime - again for the rims

8 fresh blackberries

7 leaves mint

juice from half a lemon

1-2 tablespoons honey

2 ounces bourbon more or less to taste

ginger beer for topping

INSTRUCTIONS

On a shallow plate, combine the sugar and lime zest. Run the lime wedge around the edge of your glasses, then invert each glass into the plate to create a sugar/lime rim.

In a cocktail shaker or glass jar, add blackberries, mint, lemon juice and honey, using a muddler, (or even the end of a rolling pin or other kitchen tool). Muddle all of the ingredients together, squishing everything to release the juices. Add the bourbon.

Add ice to your rimmed glass and pour the drink over the ice. Top the glass with a little more ice and then pour the ginger beer over, gently stirring to combine. Garnish with fresh mint. DRINK! :)