

# Blueberry Bliss

## Ingredients

- 2 cups blueberries
- 1 1/2 cups dry gin
- 1/2 cup water
- 1/2 cup sugar
- 3 cardamom pods
- Ice
- 1/2 cup fresh lemon juice
- Additional blueberries (optional)

## Preparation

Place 2 cups blueberries in a large, heavy stainless-steel saucepan; mash with a fork or potato masher. Place over medium-high heat, and cook 3 minutes or until berries begin to release juice. Remove from heat; add gin. Cover and let stand at least for 1 hour or up to overnight. Strain mixture through a sieve into a bowl, pressing berries with the back of a spoon to remove as much juice as possible; discard solids.

Combine 1/2 cup water, sugar, and cardamom pods in a small saucepan; bring to a boil. Cook 2 minutes or until sugar dissolves. Cool completely; discard cardamom pods.

To serve, add the ice to a cocktail shaker to come halfway up sides of container. Add 1/4 cup blueberry-gin, 1 tablespoon cardamom syrup, and 1 tablespoon lemon juice; shake until chilled. Strain cocktail into a chilled martini glass. Garnish with additional blueberries, if desired. Serve immediately. Repeat procedure with remaining ingredients.

If you prefer a fizzy cocktail, pour gin, cardamom syrup, and lemon juice over crushed ice in a glass; top with chilled club soda.