

## Blackberry Vodka Cooler

When blackberries are in season, we may or may not trot out to the bushes in the back yard in our barefeet and PJs and pick them right into our cereal bowl. OK, we definitely do that. We also definitely make this pitcher drink when we feel a little more civilized and get dressed for company. It's a delightfully fruity summer quaff that will sneak up on you as you tell your tall tales on the porch into the fading summer light.

### Ingredients

Fresh mint leaves

12 ounces (about 2 $\frac{2}{3}$  cups) fresh or frozen blackberries, plus additional for ice cubes

4 cups lemonade

1 $\frac{3}{4}$  cups vodka

1 $\frac{1}{4}$  cups St-Germain elderflower liqueur

### special equipment

ice cube tray

large fine mesh sieve

### Directions

Put 1 or 2 mint leaves and a blackberry in each compartment of an ice cube tray, fill with water, and freeze until solid.

Puree 1 cup of the lemonade and the remaining blackberries in a blender. Press the mixture through a fine mesh sieve, pressing on the solids with the back of a ladle or a spatula to strain the seeds, into a 2-quart pitcher. Discard the solids. Stir in the remaining lemonade, vodka and St-Germain. Serve over the blackberry-and-mint ice cubes.

**total time:** 15 minutes, plus freezing time

**active prep:** 15 minutes

**serves:** 8

**difficulty:** *easy*