



Globally Inspired Flavor Solutions®

Here's a trendy martini made with antioxidant-rich ingredients and accented with a house-made refreshing lemon grass and spearmint simple syrup.

Blueberry Mint Martini

Yield: 1 serving

INGREDIENTS	MEASUREMENTS	NUTRITION FACTS (per 1 serving)
Water	1 cup	Calories 230 Fat 0g Saturated Fat 0g Cholesterol 0mg Sodium 20mg Carbohydrate 25g Fiber 0g Sugars 10g Protein 0g
Granulated sugar	1 cup	
SupHerb Farms Fresh Frozen Lemon Grass Purée	1/4 cup	
Blueberry juice, 100% pure	1/2 cup	
Vodka	1/4 cup	
Orange-flavored liqueur (such as Grand Marnier)	1 tbsp	DIETARY STATEMENTS Egg Free Nut Free Dairy Free Vegan Vegetarian
SupHerb Farms Fresh Frozen Spearmint	1 tsp	
Ice cubes	1 cup	
Blueberries	5	
Mint sprig	1	

PREPARATION

1. Combine 1 cup water, sugar and SupHerb Farms Lemon Grass Purée in saucepan; bring to boil, stirring until sugar is dissolved. Cover and remove from heat; let cool completely. Strain through three layers of cheesecloth. (Simple syrup can be refrigerated for up to 1 month.)
2. In cocktail shaker, combine blueberry juice, vodka, liqueur, SupHerb Farms Spearmint and 1/2 oz simple syrup; fill shaker with ice. Shake for 45 to 60 seconds or until well chilled. Strain into martini glass.

TO SERVE

Thread blueberries onto a decorative cocktail pick. Garnish with blueberries and mint sprig. Serve immediately.