## The Tipsy Mermaid Mocktail

### Ingredients

1 ¼ cups marionberries or blackberries  
plus more for garnish  
1 cup sugar  
1 tbsp. minced fresh ginger  
1 tbsp. water  
¾ cup apple cider vinegar  
2 tbsp. raspberry balsamic vinegar (or regular balsamic)  
Lime wedges  
Ice cubes  
Ginger beer  
Fresh mint leaves

### Directions

In a non-reactive bowl, combine berries, sugar, minced ginger and water. Using a large wooden spoon, crush the berries to release their juices. Cover the bowl with plastic wrap and refrigerate for 24 hours, stirring a couple of times throughout the day. Using a fine mesh sieve, strain the mixture and use a spatula to press down the solids to remove as much of the sweet berry ginger juice as possible. Discard the solids. Mix vinegars with the juice. Transfer to a large mason jar and place in refrigerator. The flavors will be sharp at first but if you prefer a mellower flavor, let it rest in the refrigerator for a few days.

For one mocktail, add 3 oz. of the berry ginger vinegar concoction and a squeeze of fresh lime juice to a mason jar or cocktail shaker with ice. Shake vigorously. Then strain into a glass with fresh ice. Top with about 5 oz. of ginger beer, depending on your preferences. Garnish with blackberries, a lime wedge and a couple of fresh mint leaves. The key is to be creative and make them as festive as possible!