

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!