



BLUEBERRY MINT SYRUP

Our homemade blueberry mint syrup is a quick and easy recipe that takes your cocktail game to the next level. Made with fresh blueberries, mint, and a touch of sugar, this vibrant syrup adds a burst of flavor and color that transforms any drink into something special—especially our Blueberry Mint Collins.



PREP TIME
30 MIN



MAKES
1 QUART

INGREDIENTS

Fresh Blueberries	1 pint
Fresh Mint Leaves	1/2 cup
White Granulated Sugar	2 cup
Water	2 cup

INSTRUCTIONS

1. In a small saucepan, combine the blueberries and water.
2. Bring to a simmer over medium heat, gently pressing the blueberries to release their juices.
3. Once simmering, stir in the sugar until fully dissolved.
4. Let it simmer gently for 8–10 minutes, then remove from heat. *Do not allow syrup to boil*
5. Add mint and let steep for 15 minutes to intensify flavor.
6. Strain through a fine mesh sieve, pressing gently to extract all the syrup.
7. Cool completely and store in an airtight container in the fridge for up to 1 week.

Notes:

Add this delicious syrup to your morning coffee for a gourmet twist on your everyday beverage!