

Florida Summer Bramble



Ingredients

2 cups Florida Blackberries
1 cup granulated sugar, or to taste
1 cup water
2 cups St. Augustine gin
1 bottle Prosecco, chilled well
1 orange, washed and sliced
1 large sprig of basil, washed, and leaves plucked off stem
ice as needed

Procedure

1. In a non-reactive saucepot, combine blackberries, sugar and water. Bring to a simmer, and cook until berries are soft and a sauce is created. If desired, smash berries with back of a spoon. Remove from heat and chill completely.
2. In a large container combine blackberry syrup, and gin. Add oranges and keep chilled.
3. Just before ready to serve, open chilled Prosecco and add to gin mixture, stirring as you pour. Add basil and ice.

Serves a crowd!