



BLUEBERRY-MINT FIZZ



The blueberry purée in this cocktail is the perfect use for summer's farmers markets steals. Add mint- both muddled and as a simple syrup- and Rosé for this splendid summer sipper.

Makes 2

1 cup water
1/2 cup fresh blueberries
1 oz mint simple syrup
Fresh mint leaves
6 oz Chandon Rosé

Bring the water to a boil in a small saucepan. Add the blueberries and cook until the first blueberry rises to the top, 1 to 2 minutes. Drain the berries and transfer to a blender. Let cool.

Add the simple syrup to the blueberries and purée. Put 5 to 6 mint leaves in two rocks glasses and muddle. Divide the blueberry mixture between the two glasses. Add Rosé to each glass, stir and add ice. Garnish with a mint leaf and serve.

Mint simple syrup

1 cup water
1 cup sugar
1 cup fresh mint leaves

Combine the water, sugar and mint in a small saucepan. Muddle the mint lightly with a wooden spoon. Bring to a boil. Remove from the heat and let cool for at least 20 minutes. Strain and refrigerate until ready to use.