



# Blackberry Bourbon Smash Cocktail

## The First Sip That Stole My Heart

I still remember my first Blackberry Bourbon Smash. It was a sticky summer evening. The tart blackberries danced with sweet bourbon, and the mint made it sing. One sip, and I was hooked. **Ever wondered how you could turn a simple drink into something unforgettable?**

Now I make it for friends, and their eyes light up every time. Try it—you'll see why.

## My Messy (But Magical) First Try

My first attempt was... messy. I forgot the strainer and ended up with blackberry seeds everywhere. But the taste? Perfect. **Home cooking**

**isn't about being perfect—it's about the joy of creating.** Even now, I laugh at that memory. What's your funniest kitchen fail? Share below!

## Why This Drink Works

– The blackberries bring tartness, balancing the bourbon's warmth. – Fresh mint adds a cool finish, like a breeze on a hot day. **Which flavor combo surprises you most?** Is it the sweet syrup with lemon's zing? Tell me your pick!

## A Sip of History

This drink nods to Southern hospitality, where bourbon rules. Blackberries? A summer staple. \*Did you know bourbon must be made in the U.S. to be called bourbon?\* It's a true American classic. Next time you sip, think of the stories in every drop.



## Blackberry Bourbon Smash Cocktail

### Ingredients:

Ingredient	Amount	Notes
Fresh blackberries	1/4 cup	Divided
Blackberry brandy	2 ounces	
Bourbon	2 ounces	
Simple syrup	1 ounce	
Fresh lemon juice	1 ounce	
Fresh mint	As needed	For garnish

### How to Make a Blackberry Bourbon Smash

**Step 1** Grab two tall glasses. Fill each halfway with crushed ice. This keeps the drink cool without watering it down too fast. Crushed ice blends better with the flavors.

See also [Classic Chewy Chocolate Chip Pecan Cookies](#)

**Step 2** Add 3-4 ice cubes to a shaker. Pour in brandy, bourbon, syrup, and lemon juice. Shake hard for 10-15 seconds. The mix should feel frosty in your hands. (\*Hard-learned tip: Use fresh lemon juice. Bottled stuff tastes flat and ruins the vibe.\*) **Step 3** Strain the mix into your prepared glasses. Go slow to avoid spills. The drink should look smooth and slightly frothy. **Step 4** Skewer 3-4 blackberries on a toothpick. Add a lemon slice and mint sprig. This makes it pretty and adds fresh aroma. **What's your go-to summer cocktail? Share below!** **Cook Time:** 5 minutes **Total Time:** 10 minutes **Yield:** 2 servings **Category:** Cocktail, Summer

## Fun Twists to Try

**Spicy Kick** Muddle a slice of jalapeño in the shaker. Adds heat that plays nice with the sweet berries. **Herbal Swap** Use basil instead of mint. Gives a peppery twist that's unexpected but delicious. **Frozen Version** Blend all ingredients with extra ice. Perfect for poolside sipping on hot days. **Which twist would you try first? Vote in the comments!**

## Serving Ideas & Pairings

Serve with salty snacks like spiced nuts or cheese crisps. The crunch balances the drink's sweetness. Pair with iced tea (non-alcoholic) or a crisp lager (alcoholic). Both cut through the rich berry flavor. **Which would you choose tonight?**



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### Storing and Serving Tips

Keep leftover blackberry bourbon smash in the fridge for up to 2 days. Stir before serving—ice melts fast. Freezing? Skip it. The texture turns weird. Want to prep ahead? Mix the booze and syrup, but add lemon juice last minute. \*Fun fact: Blackberries stain! Use a glass jar to avoid spills.\* Got a party? Double the batch—guests always ask for seconds.

See also [Mini Chocolate Chip Pancakes](#)

### Quick Fixes for Common Hiccups

Too sweet? Add a splash of soda water. Too strong? Skip half the bourbon. Blackberries mushy? Strain the mix before pouring. Why this matters: Balance makes or breaks this drink. My neighbor once used frozen berries—it watered down fast. Fresh is best. Ever tried honey instead of syrup? Tell us below!

### Your Questions, Answered

**Q: Can I make this gluten-free?** A: Yes! Bourbon and brandy are usually safe, but check labels. **Q: How early can I prep?** A: Mix everything but lemon juice 1 day ahead. **Q: No blackberry brandy?** A: Swap in raspberry or skip it—add extra bourbon. **Q: Serving a crowd?** A: Triple the recipe, keep chilled, garnish last. **Q: Kids' version?** A: Use blackberry syrup and lemon-lime soda.

### Cheers from My Kitchen to Yours

This drink tastes like summer nights on the porch. Why this matters: Simple joys stick with us. \*Fun fact: My grandkids call it “Grown-Up



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Berry Juice."\* **Snap a pic? Tag @SavoryDiscovery on Pinterest!**

Happy cooking! —Elowen Thorn

**You need to try !**



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