

# Empress Gin & Blueberry Mojito

## Ingredients

- 2 oz Empress 1908 Gin
- Fresh blueberries (a handful)
- Fresh mint leaves (about 8-10 leaves)
- 1/2 oz lime juice (freshly squeezed)
- 1/2 oz simple syrup (adjust to taste)
- Soda water
- Ice



## Instructions

**Muddle the Blueberries and Mint:** In a cocktail shaker, gently muddle the blueberries and mint leaves together. This releases the flavors and essential oils of the mint and blueberry juices.

**Add Gin, Lime Juice, and Simple Syrup:** Pour the Empress 1908 Gin, fresh lime juice, and simple syrup into the shaker.

**Shake the Mixture:** Add a few ice cubes to the shaker and give it a good shake. This blends the ingredients well and chills the mixture.

**Strain and Serve:** Strain the mixture into a glass filled with ice. You can use a highball glass or a similar type.

**Top with Soda Water:** Fill the rest of the glass with soda water. Adjust the amount according to how strong you want your cocktail.

**Garnish:** Garnish with a few extra mint leaves and some fresh blueberries. You could also add a lime wheel for extra zest.

**Enjoy:** Give your drink a gentle stir before enjoying it!

