

Blackberry Cocktail | A Bourbon Mule

This recipe for the Blackberry Bourbon Moscow Mule is bursting with simple yet, amazing flavors; smokey bourbon, sweet fresh blackberries, fresh lime juice and bubbly Ginger Beer.



Have questions?



Find the full recipe, including tips, step-by-step photos, storage instructions, and save to your account at:

<https://www.thefreshcook.com/blackberry-bourbon-moscow-mule/>

Prep Time	5 minutes
Total Time	5 minutes
Servings	1 cocktail/mocktail
Calories	119kcal
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Equipment

- [Moscow Mule Copper Mugs - Set of 4-100% HANDCRAFTED](#)
- [Twine 3643 Old Kentucky Home Acacia Wood Muddler](#)
- [Hiware Stirring Spoon, Long Handle Mixing Spoon](#)

Ingredients

- 1-2 oz Bourbon whiskey
- 5-6 fresh blackberries or frozen work fine too
- 1/2 lime plus wedge for garnish
- 4-6 oz [ginger Beer](#)
- 4-8 leaves fresh mint for drink & garnish

Instructions

1. Start by tossing in 4-5 fresh, **ripe blackberries** into the bottom of a [copper mule mug](#) (or a chilled [old fashioned](#)), pour in your bourbon or whiskey and using a [muddler](#); muddle your fruit with the bourbon.
2. Then, if desired, take a few sprigs of mint and do the same thing, don't muddle too hard, you don't want the bitterness of the mint to be expressed, just the sweetness. Squeeze in the juice from half a lime into the glass.
3. Fill the glass/cup with crushed ice; we don't have that function on our ice maker, so I just toss some ice cubes in a freezer baggie and get out my daily frustrations on the ice with a rolling pin = **therapy and crushed ice for the WIN!**
4. Pour [Ginger Beer](#) and give it a gentle [stir](#) to bring up the lovely purple from the blackberries. Garnish with a wedge of lime, a few fresh or frozen blackberries, and a sprig of mint, serve immediately!

Notes

What is Muddling?

- Basically simply translates into -- smashing the fruit gently with a muddler, releasing the flavors to help it better bind with the alcohol. Well, don't just sit there, start your muddlin'!

Nutrition

Serving: 1serving | Calories: 119kcal | Carbohydrates: 14g | Protein: 0.4g | Fat: 0.1g | Saturated Fat: 0.01g | Polyunsaturated Fat: 0.1g | Monounsaturated Fat: 0.01g | Sodium: 9mg | Potassium: 53mg | Fiber: 1g | Sugar: 11g | Vitamin A: 47IU | Vitamin C: 12mg | Calcium: 18mg | Iron: 0.5mg

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