

Huckleberry Daiquiri

<http://userealbutter.com/2018/08/19/huckleberry-daiquiri-recipe/>
based on this recipe at [Imbibe](#)

ice
2 oz. white rum
1 oz. lime juice, freshly squeezed
3/4 to 1 oz. huckleberry simple syrup
lime twist

huckleberry simple syrup

4 oz. huckleberries, fresh or frozen
1/4 cup white granulated sugar
1/4 cup water

Make the huckleberry simple syrup: Mash the huckleberries with the bottom of a glass to release some juices. Place the sugar and water in a small saucepan and stir over medium high heat until the sugar dissolves. Bring to a boil for one minute. Turn off the heat and stir the huckleberries into the syrup. Cover and let steep for 30 minutes. Strain the huckleberries from the syrup (compost, discard, or eat the huckleberries). Let cool.

Make the cocktail: Fill a cocktail shake with ice. Pour in the rum, lime juice, and huckleberry simple syrup. Shake vigorously to chill the cocktail, then strain into a glass. Garnish with a lime twist. Serves 1.