

Huckleberry Vodka Infusion and Huckleberry Moscow Mule

<http://userealbutter.com/2016/07/30/huckleberry-vodka-infusion-moscow-mule-recipe/>

huckleberry vodka infusion

1 cup huckleberries, frozen or fresh, chopped
1 1/2 cups vodka

Make the infusion (takes 2-3 weeks): Place the chopped huckleberries and vodka in a glass jar. Cover tightly with a lid and store the jar in a cool, dark, dry place for 2-3 weeks. Give it a shake every other day or so. Strain the liquid through a fine-mesh sieve. Store in the freezer (it won't freeze solid). Makes about 1 1/2 cups.

huckleberry moscow mule

ice
1 oz. huckleberry vodka infusion
1-2 tsps lime juice, fresh squeezed
ginger beer
lime slices
sprigs of fresh mint
huckleberries, fresh or frozen

Half fill a copper mug or a lowball glass with ice. Pour the huckleberry vodka infusion into the glass. Squeeze lime juice in (to taste). Top it off with ginger beer. Garnish with lime slices, mint, and huckleberries. Makes 1 cocktail.