

Blackberry Royale (Mocktail)

(Featured at the Young Advocates' National Social: Mixer & Mixology)

Serves 1

- 3 to 4 Plump Fresh Blackberries
- 1 Oz Vanilla Syrup*
- 1 Oz Egg Whites (about 1 eggs worth)
- Soda
- Champagne Flute
- Blackberry for Garnish

In a shaker, muddle blackberries. Add vanilla syrup and egg white to muddled blackberries. Dry shake vigorously for 10-15 seconds. Remove top of shaker and add ice. Shake again for 10-15 seconds. Double strain into a champagne flute. Top with soda and garnish with a blackberry and enjoy!

***Vanilla Syrup Recipe**

- 1/2 cup water
- 1/2 cup white sugar
- 1 teaspoon vanilla extract or a vanilla pod

Boil the water and mix with the sugar. Remove from heat. Stir until the sugar is fully dissolved and add in vanilla. Stir.

If using a vanilla pod, slice the pod in half and remove the flesh adding it to the sugar water. Let it steep for 2-3 hours, and strain.