

Mulberry Black & Tan

A Recipe by



Ingredients

4 ounces French Brut (or any dry sparkling wine)

1/2 ounce mulberry syrup

4 ounces Modern Times Black House Coffee Stout



Directions for Mulberry Syrup

1. Combine 2 cups mulberries, 1/4 cup & 2 TB sugar, and 2/3 cup water In a saucepan.
2. Simmer for 20 - 25 minutes until berries start to break up, stirring and smashing them throughout heating.
3. Strain out the seeds with a fine mesh strainer.
4. Let cool, and then It's ready for use!.

Directions for Cocktail

1. In a cordial glass, layer Brut and syrup.
2. Pouring onto a spoon over glass, slowly add coffee stout to distinguish layering of liquids.
3. Enjoy!

Tip

- The syrup can be made with any of your favorite fruits for this drink. Try blackberries or raspberries for a slightly different flavor.



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