
Blackberry Bramble Pisco Sours

Southern Living 2020 Annual Recipes

Servings: 4

Start to Finish Time: 15 minutes

1 cup fresh blackberries

1 cup pisco (grape brandy), chilled

1/3 cup fresh lime juice

3 large pasteurized egg whites

5 tablespoons Blackberry Simple Syrup (see recipe under "Beverages/ Alcoholic")

ice

Angosture bitters

fresh blackberries (for garnish)

basil leaves (for garnish)

Process the blackberries in a blender until smooth. Pour through a fine-mesh strainer into a one-quart jar with a tight-fitting lid. Discard the solids.

Add the pisco, lime juice, egg whites and Blackberry Syrup to the jar. Cover with the lid. Shake for 30 seconds or until foamy.

Pour the mixture into four rocks glasses filled with ice. Top each with a dash of bitters, blackberries and basil.

Beverages

Per Serving (excluding unknown items): 5 Calories; trace Fat (2.3% calories from fat); trace Protein; 2g Carbohydrate; trace Dietary Fiber; 0mg Cholesterol; trace Sodium. Exchanges: 0 Fruit.