

# Isadora Duncan

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## *HONEY-SAGE SYRUP*

*1 sage leaf  
5 ounces honey  
3/4 cup water*

## *COCKTAIL*

*3 blackberries  
1 1/2 ounces bourbon  
1 1/4 ounces lemon juice  
1 sage leaf*

Make the Honey-Sage Syrup: In a small saucepan, bring the water and the sage to a boil. Reduce the heat and simmer 7 to 10 minutes. Remove the sage leaf. Stir in the honey until combined. Let cool.

Make the cocktail: Muddle the blackberries in a cocktail shaker. Add the bourbon, lemon juice and 3/4 to 1-1/4 ounces of the honey-sage syrup. Add ice and shake well.

Strain the cocktail into a chilled coupe glass. Smack the sage between the palms of your hands to release its oils. Lay across the top of the cocktail.

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Per Serving (excluding unknown items): 771 Calories; 2g Fat (2.1% calories from fat); 4g Protein; 175g Carbohydrate; 23g Dietary Fiber; 0mg Cholesterol; 12mg Sodium. Exchanges: 3 1/2 Fruit; 8 Other Carbohydrates.