

---

# Witchy Woman

*Yhang Quintero - Wildcrafters, Jacksonville, FL  
Food Network Magazine - July/August 2021*

Servings: 1

Preparation Time: 20 minutes

Start to Finish Time: 20 minutes

## **FOR THE BLUEBERRY-SAGE SYRUP**

**1 cup sugar**

**3/4 cup water**

**1/2 cup blueberries**

**1/2 cup sage leaves**

## **FOR THE DRINK**

**2 ounces distilled nonalcoholic spirits (such as Ritual Zero-Proof Tequila Alternative)**

**3/4 ounce Lyre's Orange Sec**

**1/2 ounce fresh lime juice**

**4 dashes orange bitters**

**Merlot salt (for garnish)**

**edible flower, dehydrated lime wheel and/or sage (for garnish)**

Make the blueberry-sage syrup: In a medium saucepan over medium-high heat, combine the sugar, water and blueberries. Bring to a simmer, stirring. Muddle the berries well, mashing them in the pan. Add the sage. Simmer for 2 to 3 minutes. Let cool for 10 minutes, then strain through a fine-mesh sieve, pressing on the solids.

Refrigerate until cooled, about one hour.

Make the drink: In a cocktail shaker with ice, combine the spirits, orange sec, lime juice, bitters and 3/4 ounce of the blueberry-sage syrup. Shake well.

Strain the drink into a rocks glass (either rim the glass with Merlot salt or sprinkle some on top for garnish). Add ice.

Garnish with a flower, lime wheel or sage leaf.

## **Beverages**

---

*Per Serving (excluding unknown items): 818 Calories; trace Fat (0.3% calories from fat); 1g Protein; 211g Carbohydrate; 2g Dietary Fiber; 0mg Cholesterol; 12mg Sodium. Exchanges: 1/2 Fruit; 13 1/2 Other Carbohydrates.*