

Front Lines

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Cocktails, Mocktails and Edible Plants

Jennifer Polanz

Did you know there are now bars that exist that don't serve alcoholic beverages at all, only "mocktails"? Most regular bars, too, have taken to offering mocktails, as well. That popularity can be a boon for our industry, as both craft cocktails and mocktails often serve up a botanical delight with their concoctions.

Take, for example, the Blueberry Mojito recipe from Bushel and Berry, purveyors of berry bushes. I've included the recipe here (and you can sub out zero-proof alcohol for the white rum or leave it out entirely if you're looking for a mocktail). You can find more recipes at www.bushelandberry.com/recipes. Consider serving mocktails in the garden center as you point them to the plants that helped make them!



Recipe from Bushel and Berry

Ingredients:

- ¼ cup fresh blueberries
- 8 mint leaves
- 2 tsp. sugar
- 1 lime
- 2 oz. white rum
- Club soda

Directions:

1. Muddle blueberries, mint, sugar and juice from the lime together in a tall glass.
2. Fill glass with ice.
3. Add white rum and top with club soda.
4. Stir ingredients well.
5. Garnish with a sprig of mint or wedge of lime.