## Blackberry Lime Spritzer

By Katie Goodman

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The weather is warming up and it's time for weekend backyard barbecues. You can't have a barbecue without a refreshing drink. This one is great for both adults and kids.
This fun drink was inspired by blackberries being on sale for 88 cents per container. That's a great deal around here! If you can't find fresh berries cheaply, you can use frozen as well. We didn't have any fresh berries left after eating them, so I used frozen here.


## Ingredients

6 ounces blackberries, fresh or frozen
1 teaspoons lime zest
Pinch of salt
3 tablespoons sugar
2 tablespoons lime juice
16 ounces sparkling water

## Directions

To make the blackberry lime coulis:
Measure out 6 ounces of blackberries. Combine the blackberries, lime zest, salt, sugar, and lime juice in a small to medium-sized saucepan. Turn the heat to medium-high and cook just until the sugar has dissolved. Remove from heat.
Place the berry mixture in a blender or food processor and process until smooth. Set a fine mesh strainer over a glass or bowl. Place the puree in the strainer and strain until all that is left are the seeds and the thick pulp. Stirring the mixture in the strainer periodically helps press the juices through faster. Discard the seeds.

## To make the spritzer:

In a large pitcher, combine the sparkling water and the blackberry coulis. Be sure to slowly add the coulis to the sparkling water, as it may fizz. Stir until combined. Add additional lime juice and/or sugar to suit your personal taste.

Serve chilled with frozen blackberries as ice cubs and a wedge of lime.


