

# Our State eats

*Published in the June 2016 issue of Our State*

## Spiked Blueberry Lemonade Punch

### Blueberry Lemonade:

- ½ cup sugar
- 1 cup blueberries
- ½ cup lemon juice
- 2½ cups water, divided

### Cocktail Punch:

- 1 cup vodka
- 5 cups ginger ale, chilled
- 1 750-milliliter bottle champagne, chilled
- Lemon slices
- Superfine sugar for garnishing glass rims
- Frozen blueberries as “ice cubes” (optional)

**For the blueberry lemonade:** In a small saucepan over medium heat, mix 1/2 cup water, blueberries, and sugar. Bring mixture to a boil and wait for berries burst, about 10 minutes. Strain the mixture through a fine-mesh sieve into a pitcher. Add lemon juice and remaining 2 cups water. Chill until cold.

**For the cocktail punch:** Add vodka to pitcher. Just before serving, stir in ginger ale and frozen blueberries. Run lemon slice along rim of each serving glass. Coat rim with superfine sugar, tapping gently to discard the excess. Fill each glass with equal parts spiked blueberry lemonade and champagne.



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