

# BLUE FARMTINI



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Servings: 1

Looking for a refreshing new summertime libation? Look no further than your fridge and Regina's Farm Kitchen® Blueberry Lemon Artisan Fruit Spread. This zesty cocktail marries farm goodness with cosmopolitan flair. Some say it's the original farm-to-under-the-table martini.

## WHAT YOU NEED

2.5 oz. vodka (We suggest Georgia-distilled Old Fourth Distillery Hand-crafted Vodka)  
.25 oz. Cointreau®  
2 tbsp. RFK Blueberry Lemon Artisan Fruit Spread  
1 lemon wheel and 2–3 fresh Georgia-grown blueberries for garnish

## SERVING SUGGESTIONS

**Big-city-style:** gently pour in frozen martini glass  
**Farm-style:** on the rocks in a chilled mini-Mason jar

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## INSTRUCTIONS

Combine vodka, Cointreau and RFK Blueberry Lemon Artisan Fruit Spread in a cocktail shaker. Fill shaker with ice, cover and shake vigorously for 20 seconds or until the outside of the shaker is quite cold.

Strain the cocktail through a Hawthorne strainer into your chilled/frozen glass. This will catch the bits of blueberry, while leaving the awesome blueberry taste and color.

Moisten the rim of the glass with the lemon twist. Garnish with lemon wheel and fresh blueberries.

**Always drink responsibly.**



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