



# Blackberry Collins Cocktail

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9 oz. fresh blackberries (about 1½ cups)

1 cup sugar

2 cups chilled dry gin

¾ cup fresh lemon juice

2 cups chilled club soda

Lemon wheels (for serving)

**Bring blackberries, sugar, and ½ cup water to a boil in a medium saucepan, stirring until sugar is dissolved. Reduce heat so that liquid is at a simmer and cook, stirring occasionally, until fruit is very soft, 20–25 minutes. Let blackberry syrup cool, then strain through a fine-mesh sieve into a large pitcher, pressing on fruit to extract as much liquid as you possibly can; discard solids. Add gin and lemon juice to syrup in pitcher. Add ice to fill and stir until chilled, about 3 minutes. Fill glasses with ice cubes and divide cocktail among glasses. Top each with ¼ cup club soda and garnish with lemon wheels.**