

Blueberry Limonada

This blueberry limonada is inspired by chicha morada—a traditional Peruvian drink that families from Lima to the Andes mountains make with a purple corn elixir and lime juice that is sweetened and spiced with cinnamon. Corn is one of the primary foods that my Inca ancestors cultivated, and purple corn is rich in antioxidants. I now live in Oregon, so I wanted to make a drink that honored chicha morada but with local ingredients. Blueberries are native to the Pacific Northwest, have the same deep purple color as the corn in chicha morada, and are also rich in antioxidants. Here, the syrup is infused with cinnamon, cloves, and orange peel to give the drink aromatics. The vibrant color of the drink celebrates summer, and the garnish gives the drink a cocktail vibe. - [Nico Vera, Writer / Photographer / Vegan Peruvian Chef](#)

Serves 1 - but it's so good - double this recipe to share!

INGREDIENTS

2 ounces blueberry purée (see below: blueberries and water)
1 ounce spiced syrup (see below: water, sugar, cinnamon stick, cloves, orange peel)
1 ounce fresh lime juice
1 ounce water
ice
lime round, mint sprig and blueberries for garnish

DIRECTIONS

For the blueberry purée: Either in a tall container to use with an immersion blender, or in a regular blender or food processor, combine ½ cup fresh blueberries from your local farmers market with ½ cup water. Blend on HIGH for about 90 seconds, pausing to scrape down the sides half way through if necessary. Press mixture through a fine mesh strainer into a mason jar. Compost the leftover skin.

For the spiced syrup: In a saucepan over medium to high heat, combine ½ cup water, ½ cup cane sugar, 1 cinnamon stick, 2 cloves, and the peel from half an orange. Bring to a boil and stir to dissolve the sugar. Reduce the heat and simmer for 5 minutes to let the spices infuse in the liquid. Remove from the heat, strain into a mason jar and let cool before using. Compost the cinnamon stick, cloves, and orange peel.

For the limonada: In an 8 ounce mason jar, combine the blueberry purée, spiced syrup, lime juice, and water. Stir to mix well. Fill the mason jar with ice and garnish with a lime round, mint spring, and blueberries on a toothpick.

