

## Blueberry Mash Batch

**Shelf Life:**

5 Days

**Equipment**

**Checklist:**

- 32 vz Measuring Cup
- 16 vz Measuring Cup
- Muddler
- Bar Spoon
- Specified Garnish Trays

	Small Batch	Item	Large Batch
<b>Batch Yield</b>	15 vz		30 vz
<b>Ingredients</b>	6 wz	Blueberries	12 wz
	6 vz	<u>Simple Syrup</u>	12 vz
<b>Storage Container</b>	2.5 trays		5 trays

1. Measure the blueberries into the 32 vz measuring cup.
2. Pour **HALF** of the Simple Syrup over the blueberries.
3. Muddle thoroughly until the ingredients are evenly incorporated.
4. Once fully muddled, add in the remaining Simple Syrup.
5. Mix thoroughly with a bar spoon until the ingredients are evenly incorporated.
6. Immediately after mixing, store into specified storage containers.
7. Label and date product.

**Clean and Reset**