



From our kitchen to yours

The chefs from RBG's on-site catering team are providing weekly recipes from their kitchen for you to create at home. Bon appétit!

**VEGAN
GLUTEN-FREE**

Peach, Blackberry, and Thyme Soda

OVERVIEW

Yield: 4 beverages
Prep Time: 15 minutes
Total Time: 30 minutes

INGREDIENTS

¼ cup sugar
¼ cup water
2 peaches (pitted, sliced,
reserve pits)
2 limes (halved)
8 blackberries
6 sprigs of thyme
4 cans of club soda

DIRECTIONS:

1. In a small pan, bring sugar, water, peach pits, and 2 sprigs of thyme up to a boil. Shut off and allow to cool. Strain out pits and thyme.
2. In 4 large tall glasses, place 2 blackberries in each. Using a fork, smash the berries slightly. Place a sprig of thyme up the side of each glass and cover the berries with a few ice cubes.
3. Place one quarter of the sliced peaches on top of the ice, then layer another set of ice cubes.
4. Squeeze half a lime and a quarter of the peach syrup into each glass.
5. Fill each glass with club soda and stir gently.

