

# GARDEN & GUN

## Grown-Up Jam

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Peach Brandy-Blueberry jam and a Blue Bangtail from Nashville's Bathtub Gin. (Photo Margaret Houston)

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Sisters Amy Lorber and Erin Ackley have long had a passion for preserving the tastes of summer. They grew up helping their mother and grandmother turn a backyard bounty into batches of homemade jams and jellies, and taking turns licking the wooden jam spoon. But they've taken their childhood passion in a very adult direction with their own jam company, Bathtub Gin. Each of their jams is a blend of organic fruits local to their Nashville home (with a few imports from neighboring states)—but with the hint of something a little stronger. Yes, we're talking booze.

Mixing their love of traditional canning with some artisanal cocktail inspiration, the sisters have created unique flavors such as Tennessee Whiskey-Cherry Tomato, Rum Raisin-Mission Fig, and Limoncello-Strawberry. The jams work great in sandwiches, on a cheese plate, in glazes, or as dessert toppings, though as you might have guessed, they're especially suited to mixing up cocktails. So much so that each comes with its own cocktail recipe (but don't let that stop you from experimenting). One of our favorites is their Peach Brandy-Blueberry jam. Try it atop chèvre, or mix it with gin, lemon juice, and ginger beer in a Blue Bangtail. Perfect for whenever you need a refreshing hit of summer.