

cocktail Recipe


Lavender Lemonade Mojito

INGREDIENTS

¾ cup lavender simple syrup
(see recipe below)
1 cup freshly squeezed
lemon juice, (4-7 lemons)
1 small bunch mint
2 cups water
½ cup light rum, add to taste

INSTRUCTIONS

- In a pitcher, muddle mint leaves with lemon juice until well combined.
- Add water, rum, and ¾ cup chilled lavender simple syrup. Stir. Pour drink into ice-filled glasses.



TIP: To muddle means to press the ingredients against the side of the glass with a muddler. To avoid bitterness, take care not to over-muddle when working with delicate herbs such as mint and basil.

Lavender Simple Syrup

INGREDIENTS

1 cup granulated sugar
1 cup water
¼ cup dried lavender

INSTRUCTIONS

- Put sugar, water, and dried lavender in a medium saucepan, stir, and bring to a boil. Once mixture comes to a boil, lower to a simmer and let simmer for about 10 minutes, until it thickens. Turn off the heat, cover the saucepan, and let steep for about an hour.
- Push syrup through a mesh sieve to strain out lavender buds and into an airtight container. Place in fridge to

