

Lavender Recipes

-Lavender Simple Syrup: 1/2 cup water, 1 cups sugar, & 4 teaspoons dried Lavender flowers.

Bring the water and sugar to light boil till sugar dissolves, add lavender. Remove from heat, cover, steep & cool 1 hour.

Remove from the heat and allow to cool and steep for 1 hour.

Strain out the lavender. Pour into a bottle and keep in the refrigerator. It will store well for about 2 weeks.

-Lavender Martini: 2 parts gin, 1.75 parts dry vermouth, 1 part lavender simple syrup. In a cocktail shaker filled with ice, pour all ingredients. Shake well. Strain into a chilled cocktail glass. Garnish with lavender sprig.

-Lavender Tea:

BREW IT HOT

1/2 teaspoon loose lavender, 1 cup water,
Boil water, add lavender, steep 5 minutes

BREW IT COLD

1/2 teaspoon loose lavender, 1 cup water
Use cold water, add lavender, steep 12 hours