

LAVENDER BEE'S KNEES

INGREDIENTS:

- Lemon
- Lavender

ADDITIONAL INGREDIENTS (NOT INCLUDED):

- Honey
- Lemons or lemon juice

RECOMMENDED LIQUOR:

Gin

DIRECTIONS:

- **Divide:** Remove packet of lavender and set jar aside.
- **Simmer:** Make a simple syrup with 1 tbs lavender, $\frac{3}{4}$ cup of water, $\frac{3}{4}$ cup of honey in a small saucepan. Heat on low until mixed together. Let cool; pour into a clean container, place into refrigerator.
- **Submerge:** Pour liquor into jar you set aside, covering contents. Leave 1 inch headspace.
- **Infuse:** Cover, and put into refrigerator for 3-4 days.
- **Separate:** Strain the infusion from the mixture into a clean jar and refrigerate. Reserve mixture. Strain simple syrup if desired.
- **Enjoy!**

Note: Double pour by using remaining reserved mixture; repeat the process a second time.

GARNISH OPTIONS:

Lemon slice
Sugar rim
Lavender (from packet)
Fresh sprig lavender
Fresh blueberries

TO SERVE:

As a cocktail:
In a shaker over crushed ice mix 2 oz infusion, $\frac{3}{4}$ oz fresh lemon juice, $\frac{3}{4}$ oz simple syrup.
Shake, pour over ice.

Variation:
Muddle blueberries in the base of glass for a blueberry lavender smash.