



15

LAVENDER COCKTAIL RECIPES

BE INSPIRED WITH LAVENDER

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NorwoodLavenderFarm.com

Lime Lavender Drop Martini

Combine in a cocktail shaker ;

Ice

2 shots vodka

3/4 shot triple sec

1 shot lime juice

3-6 pumps of lavender simple syrup

Place lid on shaker and shake until combined.

Rim your martini glass with a lime wedge and then dip edge of glass into lavender sugar, pour your cocktail.

Add 3-6 pumps of lavender simple syrup.

Garnish with lavender cocktail picks.

Blueberry Lavender Mimosa

1 Tablespoon Lavender Simple Syrup

1/4 cup blueberry juice

Top glass with champagne

Garnish with blueberries stuck on

Lavender Cocktail Picks

Add Lavender Simple Syrup and blueberry juice into your cocktail glass, top with champagne.

Thread 3 blueberries onto a Lavender Cocktail Pick and garnish glass. Cheers!

Lavender Champagne

6 oz Champagne or Prosecco

2 tsp Lavender Simple Syrup or to taste

Garnish with Lavender Cocktail Picks!

Lavender Margarita Cocktails

1-1/2 cups tequila

1/2 cup triple sec.

1/2 cup Lavender Simple Syrup

1/2 cup freshly squeezed lime juice

Kosher salt (rim)

Ice

Lime wheel and Lavender Cocktail Pick for garnish

Lavender Collins

1 1/2 oz. Gin

1 oz. lemon juice

1/2 oz. Lavender Simple Syrup

Sparkling Water

Lemon wheel and Lavender Cocktail Pick for garnish

Raspberry Lavender Lemonade Spritzer

1 cup raspberries

1 Tbsp water

1/2 cup Lavender Lemonade

3 cups seltzer water

3 shots Raspberry Vodka (Adult version)

1 shot Lavender Simple Syrup

Lavender Cocktail Pick (garnish)

In a small saucepan add raspberries and 1 Tbsp water. On medium heat bring raspberries to a simmer. Continue a low simmer until raspberries break apart about 4 minutes. Remove from heat and strain off seeds. You can do this by using a back of a spoon to squeeze the raspberry mush to release the juice. Set aside.

In a large glass measuring container add lavender lemonade, stir in seltzer water and cooled raspberry juice. Add vodka and serve in a glass with ice. Garnish with raspberries, lemon and lavender cocktail picks. Cheers!

Strawberry Lavender Champagne Slushy

3 cups strawberries

1/2 cup Lavender Simple Syrup

2 Bottles of Champagne

Garnish with Lavender Cocktail Pics

In a mixer blend your 3 cups strawberries and 1/2 cup Lavender Simple Syrup until smooth then add 1 bottle of champagne and stir to combine. Pour your strawberry mixture into a muffin pan and freeze. When your ready to assemble your drinks let your frozen strawberry mixture sit on the counter for about 10 minutes. This softens them slightly making it easier to cut them to size for your glasses. Add strawberry cubes to glasses and pour champagne over top.

Lavender Margarita

1 1/2 oz tequila (3 Tbsp)

1 oz triple sec (2 Tbsp)

1/2 oz lavender simple syrup (1 Tbsp)

1 Tbsp lime (about half lime)

Ice

Garnish with slice of lime and Lavender Cocktail Pick.

Rim margarita glass by wetting edge with lime slice.

Dip rim edge into coarse salt until coated.

In a cocktail shaker add ice, tequila, triple sec, lavender simple syrup and lime. Shake and pour.

Garnish with lime slice and lavender cocktail pick.

Lavender Pear Moscow Mule

2 shots Pear Vodka (We used Wild Roots)

1 shot Lavender Simple Syrup

3/4 cup ginger beer

1/4 lime

Garnish choices (I garnishing with all)

1 Lavender Cocktail Pick

1 piece ginger candy

1 slice of small pear

1 slice of lime

Fill a copper mug or glass with crushed ice, add vodka, lavender simple syrup, 1/4 lime squeezed, and top all with ginger beer. Give a little stir and enjoy!

Lavender Mule

Add to a copper mug
ice

2 oz. vodka

1 oz lavender simple syrup

Top off with ginger beer &
a touch of lime and garnish with a lavender cocktail pick.

15 Ways to Use Lavender Simple Syrup

TRY LAVENDER SIMPLE SYRUP IN;

COCKTAILS/MOCKTAILS

COFFEE/LATTES

SWEETEN TEA

DRIZZLED OVER ICE CREAM OR SORBET

TO MOISTEN CAKES A LONG-KNOWN BAKERS' TRICK TO KEEP CAKES MOIST BY EITHER SOAKING THE CAKE LAYERS BEFORE ASSEMBLY OR USING A SQUEEZE BOTTLE TO DRIZZLE IT OVER SMALL HOLES MADE IN THE CAKE LAYER.

POACHING FRUIT. PEARS IN PARTICULAR

ADD IT TO A SORBET RECIPE

DRIZZLE OVER A FRUIT SALAD OR BERRIES FOR SOME EXTRA SWEETNESS

USE ON PANCAKES AND WAFFLES FOR EXTRA SWEETNESS

DRIZZLE OVER PLAIN YOGURT

ADD A BIT TO SPARKLING WATER FOR A LAVENDER SODA

MAKE ITALIAN SODAS

USE IT IN OATMEAL

GIVE FOR GIFTS

ADD IT TO A MARINADE FOR A SWEET-SAVORY INGREDIENT MIX

Lavender Simple Syrup Recipe

1 cup water

1 cup sugar

1/4 cup culinary lavender bud

Instructions

Bring water and lavender to a boil in a medium sized pan on medium high heat. Stir in sugar stir until dissolved. Reduce heat and simmer with a lid on for 10 minutes. Remove from heat and let cool to room temperature. Strain lavender buds out with fine mesh strainer, bottle and refrigerate for up to two weeks.