

Lemon Lavender Cocktail



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Makes one drink

Prep time: 5min

Cook time: 10min

Total time: 15min

Difficulty: Basic

Category: Cold drinks

Tags: cocktail, drinks, gluten free, lavender, lemons, quick & easy, summer, vegetarian

This fabulous summer cocktail is adapted from [Saveur.com](#). I tweaked the amounts just slightly. For this cocktail, you'll first have to make a simple lavender syrup. The recipe is included and it yields approximately 200ml of syrup. This is enough for 5 drinks. If you have leftovers, keep it in the refrigerator and use to flavor other drinks or desserts.

Lemon Lavender Cocktail

Ingredients

60ml gin
40ml lemon juice
40ml lavender syrup (recipe follows)
splash of club soda
some ice
one lemon slice, for garnish

Directions

Pour gin, lemon juice and lavender syrup into a glass and stir. Top with club soda, add some ice and garnish with a lemon slice.

For the lavender syrup:

Ingredients

200ml water
200ml sugar
1 tablespoon dried lavender buds

Directions

Combine sugar and water in a small saucepan. Add lavender and cook on low heat until sugar is dissolved. Bring to a boil and cook for 2-3 minutes, just until it starts to thicken a bit. Then set to the side to cool. Strain out the lavender and refrigerate. Yields 200ml of syrup.

