

Custom Cocktail — Lavender Lounger



RANDY'S EAT SHOP
Recipes that Rock!

We have a friend we've dubbed a master mixologist. His name is Nate. While not a bartender by trade, Nate has a wealth of knowledge regarding cocktails and how they go together. He can be a perfectionist which, when mixing an adult beverage, is an exceptional trait to make sure the cocktail will yield the best flavor possible. Given his level of expertise, we asked Nate to design some custom cocktails just for our readers who so enjoy living on the patio.

- 2 oz vodka or gin
- 1 oz lemon juice (freshly squeezed)
- 1/2 oz lavender simple syrup
- Soda water to top
- 2 cucumber slices

Garnish: lavender flower

Garnish: cucumber slice

Lavender simple syrup:

1. Mix ½ cup sugar with ½ cup water in a saucepan on the stove.
2. Heat on medium heat, stirring occasionally, until the sugar begins dissolving.
3. Add 5 or 6 lavender sprigs. (fresh is better, but dried will work)
4. Simmer on low heat for 10 to 15 minutes or until the flavor of lavender is thoroughly infused to taste.
5. Strain out the lavender, then store mixture in the fridge.

Add the gin or vodka, lemon juice, and lavender syrup to a Collins or Highball glass.

Fill glass with ice, top with soda, give one good stir.

Slide the 2 cucumber slices into the glass. Then add the garnish of lavender flower and cucumber slice.

Enjoy! And remember, every day is Friday on the patio.

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