

Lavender Lemon Fancy Drink

For the whole family (per drink):

1 lemon*
½ shot lavender simple syrup**
8 oz club soda
Ice

Fill martini glass with ice and water, set aside. Cut a small slice of lemon zest for garnish, then juice lemon.

Fill martini shaker or small pitcher with ice. Add lemon juice, lavender simple syrup, and club soda. Shake or stir well.

Dump ice water from martini glass, then immediately pour in fancy drink. Garnish with lemon peel.

If you prefer a sweeter drink with a stronger lavender flavor, use one full shot of syrup instead of half.

For the grown-ups (per drink):

1 lemon*
½ shot lavender simple syrup**
1 shot good vodka
4 oz prosecco
Ice

Fill martini glass with ice and water, set aside. Cut a small slice of lemon zest for garnish, then juice lemon.

Fill martini shaker or small pitcher with ice. Add lemon juice, lavender simple syrup, vodka, and prosecco. Shake or stir well.

Dump ice water from martini glass, then immediately pour in fancy drink. Garnish with lemon peel.

**I prefer using Meyer lemons for this recipe, but they tend to be a bit smaller and sweeter, with more delicate skin. If your lemons are a bit larger than you see in my video, consider adding just half the juice of one lemon instead.*

**Lavender simple syrup recipe:

2 c. water

2 c. sugar

2 heaping T. lavender flowers

1 T. light corn syrup

Bring ingredients to a boil in a small saucepan. Turn down heat and simmer for 10 minutes. Strain, then cool before using.

Makes 2 generous cups simple syrup.