

Blueberry Lavender Lemonade Cocktail

Servings: 2

Prep Time: 10 minutes

Cook Time: 5 min

INGREDIENTS

Lavender Simple Syrup

- 1/2 cup granulated sugar
- 1/2 cup water
- 1 tablespoon dried edible lavender flowers

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- 3/4 cup blueberries, divided
- 2 tablespoons fresh lemon juice
- 2 ounces gin
- 1 tablespoon lavender simple syrup
- 1/2 cup club soda
- 2 sprigs fresh lavender
- 2 lemon wheels

Recipe Tip

Cover and store remaining lavender simple syrup in the refrigerator for up to 2 weeks.

About This Recipe

This Blueberry Lavender Lemonade Cocktail unites the sweet-tart flavor of blueberry with two of its most iconic pairings. Bright lemon juice and sweet lavender simple syrup complement the muddled blueberries and cool, piney taste of gin. Just shake, pour over ice and top with soda water to taste. It adds a sophisticated, refreshing boost of blue to any gathering.



INSTRUCTIONS

Lavender Simple Syrup

- 1 In a small saucepan set over medium-low heat, combine all syrup ingredients and cook, stirring occasionally, for 3 to 5 minutes or until sugar is dissolved.
- 2 Remove from heat and let steep for 2 to 3 hours. Strain and set aside.

Blueberry Lavender Lemonade Cocktail

- 1 In a cocktail shaker, add 2/3 cup blueberries and lemon juice. Muddle berries to release juices. Add gin and lavender simple syrup, and fill with ice. Shake until frosty.
- 2 Strain through fine-mesh sieve into 2 ice-filled glasses. Top evenly with soda water.
- 3 Garnish with remaining blueberries, lavender sprigs and lemon wheels.

