Simple Syrup uses and recipes:

Use as flavoring &/or sweetener in hot tea, cold tea, coffee or lemonade.
Lavender in hot cocoa is very compatible in flavors; very delicious!!
Simple syrups are lovely used in icing for cookies or cakes or other baked goods.

Let your imagination run and try all of these flavors.
Lavender - Cranberry and Lavender - Lemon and Lavender

Lavender Gin Sour

Gin Sour

- 2 oz gin
- ½ oz fresh lemon juice
- ½ oz fresh lime juice
- ½ oz lavender simple syrup
- Combine the gin, lemon juice, lime juice, and lavender simple syrup in a shaker filled with ice. Shake until the shaker is cold and condensation forms.
- Pour into a rocks glass filled with ice. Top with soda water if desired for a milder drink and garnish with fresh lavender stems and/or a lemon wheel.

Lavender Old Fashioned

Whiskey. A rye whiskey like Bulleit is traditional, but bourbon (or even scotch, if you want to go a little untraditional) will also work.
Lavender simple syrup. You could also use cranberry lavender simple syrup.
Bitters. Bitters add a little extra complexity
Citrus peel (optional, but recommended). A little oil from citrus peel brightens up an old fashioned nicely. Lemon pairs best with lavender, but you may use orange if you want to keep with tradition.
Instructions:
In a rocks glass, add the lavender simple syrup, bitters, and whiskey in a rocks glass. ½ oz lavender simple syrup, 3-4 dashes bitters, 2 oz whiskey or bourbon
Stir a few times with a spoon, then rub a lemon peel around the rim of the glass. Drop the peel in the glass. 1 Lemon peel
Add a large ice cube, and garnish with a sprig of lavender. Large ice cube & 1 Lavender sprig

Lavender Lemon Drop

The Lemon Drop is a citrusy cocktail -the Lemon Drop's blend of lemon and orange flavors make it a natural fit to mix with lavender. Here you have a knock out lavender vodka cocktail.

- 2 oz vodka
- 1 oz lemon juice
- ¾ oz triple sec
- ½ oz lavender simple syrup

To make the drink, combine two ounces of vodka with one ounce of lemon juice, a half ounce of triple sec, and three quarters of an ounce of lavender simple syrup. Shake the ingredients with ice, then strain into a cocktail glass rimmed with sugar.

Lavender Margarita

Add a splash of lavender simple syrup and you have a bright, citrusy tequila cocktail that's great for celebrating those early days of spring.

- 2 oz tequila or mezcal
- 1 oz lime juice
- ¾ oz triple sec, such as Cointreau
- ½ oz lavender simple syrup
- Pour over ice!

Lavender Mai Tai

- 2 oz aged rum
- 1 oz lime juice
- ½ oz triple sec
- ¼ oz lavender simple syrup
- ¼ oz orgeat syrup
- Don't omit the mint, for garnish!

A classic Mai Tai is made with aged rum (or a blend of rums), fresh lime juice, orgeat (almond) syrup, triple sec, and a splash of simple syrup. The flavors of almond, orange, and lime are excellent paired with lavender. Simply replace a portion of the simple syrup with lavender simple syrup for new layers of flavor

Mojito

To make a classic mojito, you will need **white rum, fresh lime juice, simple syrup, fresh mint leaves, and club soda**. The key is to gently muddle the mint to release its oils without tearing the leaves.

Ingredients

8-10 fresh mint leaves, plus a sprig for garnish
1 oz fresh lime juice (from about half a lime)
½ to 1 oz simple syrup (to taste)
2 oz white rum
3-4 oz club soda or sparkling water, to top
Ice (cubed or crushed)

Instructions

Muddle the mint: In a sturdy highball or Collins glass, add the mint leaves and simple syrup. Gently muddle the mint to release its aromatic oils. Avoid shredding the leaves.
Add lime juice and rum: Pour in the fresh lime juice and white rum.
Add ice and stir: Fill the glass about three-quarters full with ice. Stir gently to combine the ingredients and dissolve the sugar.
Top with soda water: Fill the rest of the glass with club soda or sparkling water.
Garnish: Garnish with a fresh mint sprig and a lime wedge or slice. Enjoy!

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