



## **Lemon Lavender Martini**

A sophisticated, quintessential cocktail gets a fresh and fragrant new taste.

4 ounces (1/2 cup) vodka  
2 ounces (1/4 cup) Lavender Syrup  
1 ounce (2 tablespoons) freshly-squeezed lemon juice  
Ice cubes

Pour vodka, lavender syrup, and lemon juice into a cocktail shaker.

Add ice cubes and shakes for 15 seconds.

Strain into two chilled martini glasses.

Garnish each glass with a fresh sprig of lavender.

### **LAVENDER SYRUP**

1 cup water  
1 cup sugar  
2 tablespoons fresh lavender flowers

### **DIRECTIONS**

Combine water, sugar and lavender in a small saucepan and bring to a simmer over gentle heat.

Remove pan from stove and let mixture steep for 5 to 10 minutes. Strain out flowers and chill the syrup until you are ready to use it.

Recipe by Kathy Gehrt, author of 'Discover Cooking with Lavender'

