



Lavender Blueberry Vodka Sparkler

Makes: one drink

Active Time: 23 minutes

Total Time: 38 minutes

Lavender Simple Syrup:

- 1 tbsp dried lavender
- 1 cup boiling water
- 1 cup sugar

Lavender Blueberry Vodka Sparkler:

- 1 & 1/2 ounce Vodka
- 1 & 1/2 ounce Lavender simple syrup
- 2 ounces blueberry juice
- Squeeze of lemon juice
- Soda water, for topping

Lavender Simple Syrup:

Steep the dried lavender in one cup of boiling water for 15 minutes. After 15 minutes, strain the dried lavender out and place the steeped water in the small sauce pan. Add in sugar, then bring to a boil over medium-high heat. Allow to boil for 3 minutes.

Remove from heat and allow to cool completely before using.

Lavender Blueberry Vodka Sparkler:

In a 16-ounce highball glass filled with ice, add vodka, lavender simple syrup, blueberry juice, and a squeeze of lemon juice. Stir to combine, then top with soda water. Mix thoroughly before enjoying!

Recipe adapted from Food Duchess