

BLUEBERRY LAVENDER MOJITO

10-15 mint leaves
1 oz. lavender syrup (recipe to follow below)
juice of 1/2 pressed lime
18-20 Blueberries
1 & 1/2 ounces white rum
club soda

In tall glass muddle mint leaves, lavender syrup, lime juice, 15 blueberries and rum. Muddle just enough to combine flavors. fill glass w/crushed ice. Top with Club Soda. Stir with Long Spoon until well blended. Garnish with 3-5 blueberries on a cocktail pick.

Lavender Syrup

1/4 C organic dried lavender
1/2 C superfine sugar
1 C Water

Bring all combined ingredients to boil over medium heat. Reduce heat and simmer for 8-10 minutes, until sugar is dissolved. Stir occasionally. Let cool. Use a sieve (strainer) to strain the syrup into a sterilized and sealed container. Refrigerate.

Recipe courtesy of Wine Enthusiast Magazine via Paul Kamian – Thanks!!