



Sips & SPIRITS

Pukwudgie

2 oz Death's Door Gin
3/4 oz fresh lemon juice ($\frac{1}{2}$ lemon)
1 oz lavender simple syrup
1 tsp honey
1 honeycomb slice
1 lavender sprig

- 1) Add ice, gin, lemon juice, lavender syrup and honey to cocktail shaker
- 2) Shake vigorously
- 3) Garnish pre-chilled low ball glass with honeycomb and lavender sprig
- 4) Strain mix from cocktail shaker into glass
- 5) Enjoy!

Making Lavender Simple Syrup:

0) Ingredients:

1 part sugar; 1 part water; 6-8 lavender buds

- 1) In small pot on medium-high heat, add equal parts sugar and water
- 2) Stir until sugar has dissolved
- 3) Lower to medium heat, adding lavender buds
- 4) Let simmer for 5 minutes, stirring occasionally
- 5) Remove from heat, strain out lavender buds & let cool
- 6) Store in fridge up to two weeks in lidded jar