

Culinary Lavender:

# Apple Lavender Martini



**FALL REQUIRES ITS OWN CELEBRATION OF APPLES AND LAVENDER AND THE BEAUTIFUL COMBINATION OF FLAVORS THAT THEY LEND TO ONE ANOTHER. A BIT OF SWEET AND BIT OF TANG, BLENDING TOGETHER TO MAKE THIS EXCITING COCKTAIL.**

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**Recipe type:** cocktail drinks  
**Find online:** <https://www.norwoodlavenderfarm.com/recipes/apple-lavender-martini>

**NORWOOD**

FARM



*I love Fall with all the leaves of the trees turning colors, the shorter days and cooler nights, the chance to snuggle up on the couch. It is the time to enjoy a good book, a great tv series or think up some amazing recipes to try. This is how this one came to fruition..a need for a little relaxation on a Friday night mixed with a little vodka and some apple cider. The inspiration of Fall, the harvest of apples, and our enduring love of Lavender Simple Syrup made this cocktail complete.*

*The recipe takes just moment to make. We say try one, the second one modify the recipe to add more or less of the ingredients. This is the ratios we liked. Cheers!*

## INGREDIENTS

- 1 oz apple cider
- 1 oz Vodka
- .5 oz lemon juice
- .5 oz lavender simple syrup

## INSTRUCTIONS

In a cocktail shaker add a cup of ice and then your apple cider, vodka, lemon juice and lavender simple syrup. Give it a few good shakes and pour into martini glasses garnished with Lavender Cocktail Picks and sliced apple.

