



For our *Culinary Essential Oils*, we offer whole plant aromatics for cooking & crafting that naturally enliven pure flavors. There are 75-100 drops of essential oil in a teaspoon, and 1 drop of these aromatic “liquid herbs & spices” is equivalent to 1 ounce of dried botanicals, so start with a single drop and adjust accordingly.

cultivate. cook craft celebrate.

BAY LAUREL & SWEET ORANGE ROSOLIO

INGREDIENTS:

- 1/3 cup distilled Water
- 1/3 cup Sweet Orange Aromatic Finishing Sugar
- 2/3 cup Spring 44 Vodka
- 3 drops Bay Laurel Culinary Essential Oil

TB | TidBits: *Great to sip on by itself, but you can also mix it with green tea and prosecco or sparkling water and garnish with an orange slice or fresh herbs for a refreshing botanical beverage.*

METHOD:

Bring the water to a boil in a small saucepan, then add the sugar and stir until dissolved. Set aside until cool.

Add the cooled syrup, the vodka, and the Bay Laurel essential oil to a bottle or jar with a tight fitting lid, and give it a gentle shake.

Set it in a cool, dark place for 1-2 weeks to infuse, then strain out the botanicals if desired, and enjoy!

Yield: Just over 1 cup.

Be inspired & visit our Recipe Library at TERREBOTANICALS.COM.

{ A PRODUCER OF BOTANICALLY INFUSED COMPLEMENTS FOR FOODS & BEVERAGES }

TERRE BOTANICALS®, LLC.
E: CONNECT@TERREBOTANICALS.COM
©TERRE BOTANICALS

