

Me & the Bees Mocktail: “Love to Lavender Lemonade”

What you'll need:

Me & the Bees Classic Lemonade	Lavender simple syrup:*
Lemon juice	- 1 cup sugar
Small scoop of ice	- 1 cup water
Sparkling water	- 2 tbsp dried lavender buds
Lemon wheels & dried lavender sprigs	- 1 tbsp dried butterfly pea flowers

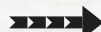
*How to make lavender simple syrup:

Add sugar and water in a saucepan, bring to a simmer, and stir until the sugar dissolves. Add the dried lavender buds and butterfly pea flowers, continuing to simmer, and stir occasionally for 10 minutes. Remove from heat, let cool, then cover for 2 hours to continue steeping. Strain out the lavender and pea flowers, then funnel into a glass container (keep refrigerated). It will be a beautiful, deep lavender color! You can substitute the homemade lavender simple syrup with an off-the-shelf brand such as Monin or Torani.

How to make Love to Lavender Lemonade:

In a shaker, combine 3 oz lemonade, 1 oz lavender simple syrup, .5 oz lemon juice and ice, then shake (for larger batches, multiply oz quantities by number of servings desired, using a pitcher instead of a shaker, stirring 20 times). Pour drink into a 10-12 oz glass, over ice, top with a dash of sparkling water, and garnish with a freshly cut lemon wheel and a sprig of dried lavender. Enjoy!

Where to buy, plus other recipes:

Wondering where to buy Me & the Bees Lemonade near you? Or looking for more delicious recipes? Scan these QR codes to find out 



WHERE TO BUY



MORE RECIPES

