

WILLOW'S FIZZ

- 2 oz old tom gin (unaged)
- $\frac{3}{4}$ oz lavender syrup
- $\frac{3}{4}$ oz grapefruit juice
- $\frac{1}{2}$ oz lime juice
- chilled soda water
- lavender sprig or flowers of any kind for garnish

In a shaker, combine gin, grapefruit, lime and lavender syrup. Fill with ice and shake for 3-4 seconds. Strain into a collins or highball glass over fresh ice, top with about 2 oz of soda water. Garnish with the spring flora of your choice.

Lavender Syrup

- 1 cup of fresh lavender (the leaves can be picked off the stem of left on) or $\frac{1}{2}$ cup dried lavender buds,
- 2 cups boiling water
- Sugar (about $1\frac{3}{4}$ cups)

Steep the lavender in the water for 30 minutes. Strain out the lavender and add equal parts sugar to water - it will be slightly less than 2 cups because some will have been absorbed - and stir until dissolved. Refrigerate.

