



ZERO PROOF HAPPY HOUR

BLUEBERRY-LAVENDER FAUXJITO

Mojito lovers, prepared to be charmed by this twist with fresh blueberries sweetened by a lavender simple syrup.

Ingredients

Simple Syrup

½ cup sweetener: honey, coconut or raw sugar

½ cup water

1 tablespoon lavender buds

Drink

2-3 tablespoons lavender syrup, or more to taste

6-8 mint leaves,

3-5 slices of lime,

¼ cup blueberries, plus a few for garnish

plain or lime flavored sparkling water

ice

Instructions

Simple Syrup

- Combine sugar/sweetener, water, and lavender in a small saucepan. Mash lavender buds to release flavor. Bring to a simmer over medium heat. Cook for 5 minutes, or until sugar is dissolved and mixture has thickened. Remove from heat and strain out lavender. Let cool. Store in a sealed container in the refrigerator for a maximum of two weeks.

Drink

- In a tall glass, add syrup, blueberries, 5-6 mint leaves, and 3 limes. Use a muddler or a wooden spoon to mash the flavors. Add ice and then top with sparkling water. Stir and garnish with mint, lime slice, and a few berries.

BON APPÉTIT
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