

Cocktails in the Garden



Presented by Jessica Wright
Michigan 4-H Children's Garden



Strawberry Basil gin Smash

Ingredients

For One Cocktail

4 oz strawberries sliced (about 5 strawberries)

1-2 tablespoons granulated sugar

1/2 oz freshly squeezed lemon juice

2 basil leaves

1 1/2 oz gin

2 oz club soda chilled



Instructions

Slice strawberries and place in a small bowl with sugar. Let sit in the fridge for 10 minutes (this really gets the juices going).

Combine strawberry/sugar mixture with lemon juice and place in a blender. Blend until smooth. Strain this mixture into a measuring cup. In a short glass, gently muddle two basil leaves. Fill with ice. Pour in strawberry mixture and gin. Give it a good stir and top with club soda. Garnish with more basil and sliced strawberries!

Recipe adapted from showmetheyummy.com

Citrus Lavender Martini

Ingredients

1 orange wedge

2 fresh lavender leaves, or 5-6 pieces dried lavender

1 ½ oz. Lavender vodka

½ oz. Cointreau

½ oz. sweet & sour mix

Instructions

Muddle orange and lavender well in the bottom of a shaker. Add vodka, Cointreau, sweet and sour mix, and ice, and shake well. Strain into a chilled cocktail glass. Optional garnish – top with orange curl and lavender blossoms

Lemon Herb Vodka Spritzer

Ingredients (makes 4 servings)

1 cup lemon juice freshly squeezed

1 large lemon thinly sliced

2 cups sparkling water

4 oz lemon herb vodka

Instructions

Add freshly squeezed lemon juice, lemon zest, and lemon slices into pitcher.

Pour vodka in pitcher and gently stir. Chill in refrigerator.

Before serving, pour sparkling water into pitcher and mix. Pour into glass filled with ice.



Rose Mojito

Rose Simple Syrup

Ingredients

1 cup granulated sugar 1 cup water

1 cup fresh rose petals (the cultivar rugosa is my favorite)

Instructions

Place water and sugar in a small sauce pan bring to a boil remove from heat and let cool for 10 minutes. Add rose petals and let steep for at least an hour up to overnight.

For the Cocktail

2 oz. white rum

1 oz. lime juice

1 oz rose simple syrup club soda

handful of spearmint leaves

Pour rum, lime and simple syrup in a tall glass. Tear mint leaves and muddle with syrup, lime and rum. Add ice and top with club soda. Enjoy!

Kiwi Lime Mint Sangria

Ingredients

4 whole kiwis

12 mint leaves, torn

4 cups pinot grigio

1 liter club soda

2 limes, sliced

Juice of 1 lime

Extra kiwi and lime to garnish



Instructions

Peel the kiwis, then blend in a blender or food processor until smooth.

Strain kiwi purée through a sieve to remove excess pulp and seeds.

Add kiwi purée into a large pitcher. Add torn mint leaves, lime slices, pinot grigio and club soda. Stir gently to combine. Refrigerate for four hours or overnight.

To serve, place kiwi slices along the inside of a glass. Add ice to the glass and fill with sangria. Garnish with fresh mint and a lime slice as desired.