

BILSTON

| CREEK FARM |

Fun drink ideas using our Mixologist set

Lavender-Blackberry Shrub

- 1 cup sun drenched locally picked Blackberries
- 1 cup sugar
- 1 tbsp Bilston culinary lavender
- 1 cup Bilston apple cider vinegar



Put the berries, sugar and lavender in a bowl or jar and mash until you obtain a wet sand like consistency
Add the vinegar, mix, cover and let sit in the fridge overnight
Strain and discard solids
Mix with sparkling water for a refreshing drink, or with gin for a cocktail

Farmer's punch

- 1 tbsp Bilston culinary lavender buds
- 1 cup water
- ½ cup maple syrup
- ⅓ cup Bilston apple cider vinegar
- 1 piece of ginger peeled and grated



Bruise the dried buds with the back of a spoon
Add the water, syrup, vinegar and ginger
Cover and refrigerate for at least a day
Strain out the solids
Mix with carbonated or still water to hydrate yourself after working hard on a hot day
Add a splash of gin to make it a cocktail

Lavender sour

- 2 tbsp vodka
- 1 tbsp lemon juice
- 1 tbsp lavender syrup



Add ingredients to a cocktail shaker filled with ice
Shake well
Strain into a martini glass
Garnish with lemon twist, sprig of lavender or Bilston culinary lavender