

LAVENDER EXTRACT

Fragrant and delicious seasonal lavender extract for your cooking pleasures!

MAKES	TIME TO MAKE
1 – 12 FL OZ BOTTLE	5 MINUTES + INFUSION

INGREDIENTS

- 12 ounce Vodka*
- ¼ cup Lavender**, dried, flowers and buds (stems okay) or A Bunch of Lavender flowers on the stem, dried

DIRECTIONS

1. Use a glass bottle with a lid, preferably a wire bail swing top or a mason jar.
2. Add the fully dried lavender into the bottle
3. Fill the bottle with vodka to fully cover the lavender (it will float to the top, but try to have the alcohol to the top if able).
4. Cover the bottle with the lid.
5. Set bottle in a dark pantry or cupboard.
6. Shake every day or a few times a week to help infuse the vodka with the lavender.
7. After about 6 months, your lavender extract will be ready to use.
8. I like to remove the lavender as I rarely use the flowers in cooking (I have a stash of dried lavender buds I cook with)
9. You can add this to sweet breads, drinks, desserts, etc. Let your imagination go wild!
10. Enjoy!

*(you can choose any type of alcohol be it vodka to rum, I find vodka or everclear makes the best lemon extract. You can also use any % proof Alcohol that fits your budget. I usually use an 80% proof vodka for this is you can't find everclear)

**You'll want to make sure you use organic if you are consuming this, if it is just for a fragrance or mist, you can opt for conventionally grown knowing there are risks of contaminates such as pesticides to the lemon

GOVERNMENT WARNING: (1) According to the Surgeon General, women should not drink alcoholic beverages during pregnancy because of the risk of birth defects. (2) Consumption of alcoholic beverages impairs your ability to drive a car or operate machinery, and may cause health problems.