

Lemon-Lavendar Cocktail Syrup

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Yield: 3 cups

2 cups water
1 1/4 cups fresh Meyer
lemon juice
1 cup sugar
1 teaspoon dried lavender

In a saucepan, simmer the water, lemon juice, sugar and lavender until the sugar dissolves. Let cool. Strain.

Refrigerate for up to one week.

(To use: Mix with vodka or seltzer to taste.)

Per Serving (excluding unknown items): 774 Calories; 0g Fat (0.0% calories from fat); 0g Protein; 200g Carbohydrate; 0g Dietary Fiber; 0mg Cholesterol; 16mg Sodium. Exchanges: 13 1/2 Other Carbohydrates.