

*Herb-enhanced spirits can make holidays merrier.
Suggestions from the Garden of Grace
on the Northern Kentucky Herb Society Web Site*

12/24/2009

LAVENDER-ROSEMARY VODKA

750ml bottle of vodka
1 sprig of rosemary
2 sprigs of lavender
Mason jar with tight fitting lid

Rinse the herbs and place in mason jar; Pour the vodka over herbs and shake a few times. Seal the lid tight and store in a cool, dark place for 3-5 days.

Test the flavor everyday after the 2nd day (the fun part!). Once the flavor is to taste, strain herbs from the vodka using strainer or coffee filter. Wash jar and put flavored vodka in it. Store as any other vodka.

ROSEMARY MARTINI

4 parts lavender-rosemary vodka (described above)
1 part cranberry juice.
1 part Creme de Cassis (a sweet blackcurrant liqueur)
Splash of club soda

In shaker, combine vodka, cranberry juice and Creme de Cassis (Some people choose to omit the latter). Add ice and shake. Pour a splash of club soda into a chilled cocktail glass. Strain the contents of the shaker into the glass over the soda.

