



### Cranberry Citrus Lavender Sparkler

1-12 ounce container frozen cranberry juice concentrate  
1- 12 ounce container frozen lemonade concentrate  
1- 12 ounce container frozen orange juice concentrate  
12 ounces water  
1 cup lavender syrup  
Club soda, Perrier, or any sparkling water

Mix all ingredients together except sparkling water. Chill thoroughly. Fill glasses with ice. Fill glasses half full of juice mixture. Top off with sparkling water.

Can also be used to make Champagne sparklers. Eliminate ice and top off with Champagne.

### Lavender Syrup

1 cup water  
1 cup sugar  
2 tablespoons dried culinary lavender buds

In a small saucepan, bring water sugar to a boil. Stir until dissolved. Remove from heat and add lavender buds. Cover and allow lavender to infuse into the sugar syrup. Strain into a glass container, cover and keep refrigerated for up a few weeks.

Use for sweetening all kinds of drinks--lemonade, tea, wine coolers and any kind of cocktails that call for simple syrup. Brush on muffins and cakes, cookies and shortbread.