

# Lavender Margaritas

## **Ingredients:**

Lavender Sweet & Sour Mix – Recipe Follows

1 ¼ cups tequila

¾ cup orange liqueur (Triple Sec)

1 lime

½ cup Lavender Salt Rub – Recipe Follows

## **Directions:**

Prepare the sweet and sour mix.

In a large pitcher combine the mix, tequila, and liqueur. Add ice.

Cut the lime into wedges and use to rub the rims of the margarita glasses. Dip into the Lavender salt. Fill with the tequila mixture.

Makes 10 to 12 Servings

## Lavender Sweet & Sour Mix

### **Ingredients:**

3 cups sugar

2 cups water

1 tablespoon Culinary Lavender Buds

2 cups fresh lime juice

2 cups fresh lemon juice

### **Directions:**

In a medium saucepan mix the sugar, water and lavender. Bring to a boil over high heat and stir to dissolve the sugar. Cover, remove from the heat and let steep for 5 minutes.

Strain into a pitcher removing the Lavender buds.

Add the lime juice and lemon juice. Cover and refrigerate until cold.

This mix can be kept in the refrigerator cold for up to 1 week.

## **Lavender Salt Rub**

### **Ingredients:**

1 tablespoon Lavender Culinary Buds

½ cup coarse sea salt

### **Directions:**

In a spice grinder pulse the lavender until finely ground. Transfer to a container and toss with the salt.

Store in a tightly sealed container in a cool, dark place. It keeps well for 6 months.

This rub can also be used to season all meats, poultry and seafood. Generously rub into the meat, poultry or seafood, wrap in plastic, and refrigerate for 3 hours before cooking.