

SUMMER COCKTAILS AMERICAN IPAS DIY CREAM OF COCONUT THE ULTIMATE ICED-COFFEE KIT

# imbibe



## America's Classic

FROM ICED TEA TO COCKTAILS,  
CELEBRATE THE BEST  
OF SUMMER DRINKS



# uncorked

Compiled by Tracy Howard

## What We're Drinking Now

### Bittermilk No. 3: Smoked Honey Whiskey Sour

Sometimes you don't feel like fussing over mixing a drink from scratch. And while plenty of prebottled cocktail mixers line store shelves, their reputation isn't always stellar. But recently, the category has been getting some much-needed attention from crafty bartenders, who have started developing well-made, easy-drinking mixes—simply add booze and serve. One of our current favorites? The Smoked Honey Whiskey Sour mixer from Bittermilk, a company launched by Joe and MariElena Raya, owners of The Gin Joint in Charleston, South Carolina. Combining bitter orange peel, lemon and honey that's smoked over old bourbon-barrel staves, this mix yields a nuanced sipper for cocktail enthusiasts (just shake with bourbon) and even teetotalers (just add seltzer). Now you can satisfy those cocktail cravings during the lazy days of summer with nary a muddler or mixing glass in sight. \$15, [bittermilk.com](http://bittermilk.com)



## At the Market: Lavender

This member of the mint family's purple petals have long been used to add delicate floral flavors to savory dishes and sweet treats alike. And recently, lavender has been taking a turn in the cocktail glass, with bartenders using both dried flowers and fresh buds. Drop several sprigs into any spirited bottle (lavender-infused vodka and Scotch are sublime), add a pinch of buds into a shaker, or simmer with sugar or honey into a syrup fit for warm-weather drinks of all sorts (lavender honey-sweetened lemonade, anyone?).

**What to buy:** Though all lavender is edible, certain varieties lend themselves best to the cocktail shaker. When shopping for dried flowers, look for lavender labeled "culinary" to ensure they haven't been sprayed with chemicals. For planting in a garden, English lavender is a favorite among chefs for its subtle sweetness (and less soapy flavor).

**TIP:** A little lavender goes a long way, so start light and add more to taste. Depending on the variety and freshness, 8 to 10 sprigs should be all you need to steep a 750-ml. bottle in 24 hours. Likewise, 1 tsp. should add just enough lavender essence to ¼ cup of honey or simple syrup without tasting too strong.

### THE LAVENDER MOON

This floral-infused gin sour sings with notes of lavender, honey and citrus.

1½ oz. gin  
½ oz. fresh lemon juice  
½ oz. lavender-rose honey syrup\*  
½ oz. St. Germain elderflower liqueur

Tools: shaker, strainer  
Glass: cocktail

Combine all ingredients, shake with ice and strain into a chilled glass.

#### Lavender-Rose Honey Syrup

1 cup granulated white sugar  
1 cup water  
1 Tbsp. fresh or dried lavender petals  
1 Tbsp. honey  
1 capful rose water

Combine sugar and water in a medium saucepan over medium-high heat and stir until sugar dissolves. Add lavender and let steep for 20 minutes. Fine strain, stir in remaining ingredients and keep refrigerated for up to 1 week.

*Park, Cambridge, Massachusetts*

web extra 

Want more lavender? Head to [imbibemagazine.com/JA14](http://imbibemagazine.com/JA14) for bonus recipes.