



Flower Sour

By: H. Joseph Ehrmann

Recipe per drink

- 1 1/2 oz. Square One Botanical
- 1 egg white
- 1 oz. lavender syrup*
- 5 – 6 kumquats
- Regan's Orange Bitters as garnish

In a mixing glass, muddle the kumquats. Add the other ingredients and dry shake (no ice) for 5 seconds. Add ice and shake well for 10 seconds. Strain over fresh ice and garnish with a few drops of Regan's Orange Bitters.

Variations: substitute the kumquats for other citrus, like 1 oz. of blood orange juice, Eureka lemon juice, or Meyer lemon juice (cut syrup back by 1/4 oz.). Or try 1/2 oz. each of lemon and lime juice.

*Lavender Syrup

(try Sonoma Syrup Co. Lavender Syrup or make your own.)

In a small saucepan, boil 1-cup of water and add 2 tablespoons of lavender flower buds. Boil for 4-5 minutes and dissolve 1 cup of sugar into the mixture. Simmer for 5 minutes, remove from heat and let cool. Strain through a sieve into a container and refrigerate.