

# Lavendertini

 **Gluten Free**  **Dairy Free**  **Low Fod Map**

READY IN



40 min.

SERVINGS



8

CALORIES



297 kcal

ANTIPASTI

STARTER

SNACK

APPETIZER

## Ingredients

- 0.3 cup crème de cassis
- 1 tablespoon curacao
- 8 servings lavender sprigs fresh for garnish
- 1 tablespoon lavender dried
- 1 cup seltzer water chilled
- 1 cup sugar
- 2.8 cups vodka (recommended: Smirnoff)

## Equipment

pot

## Directions

- Watch how to make this recipe.
- In a small pot over medium heat, dissolve the sugar in 1 cup water. Bring to a boil, add the lavender, and remove from the heat.
- Let sit until cool and strain. (The simple syrup will keep for 2 weeks in the refrigerator).
- When ready to serve, in a pitcher stir together the vodka, cassis, and half the lavender simple syrup. (You can adjust the sweetness level to your liking). Chill each martini glass with ice until well chilled and remove ice, filling them about 3/4 full with the lavender martini. Top with sparkling water and garnish with fresh lavender sprigs.

## Nutrition Facts

 PROTEIN 0.11%  FAT 0.91%  CARBS 98.98%

## Properties

Glycemic Index:10.64, Glycemic Load:17.45, Inflammation Score:-3, Nutrition Score:0.19782608536922%

## Nutrients (% of daily need)

Calories: 296.7kcal (14.83%), Fat: 0.11g (0.17%), Saturated Fat: 0g (0%), Carbohydrates: 26.66g (8.89%), Net Carbohydrates: 26.66g (9.69%), Sugar: 26.26g (29.18%), Cholesterol: 0mg (0%), Sodium: 8.17mg (0.36%), Alcohol: 28.11g (100%), Alcohol %: 23.88% (100%), Protein: 0.03g (0.06%)