

DAY TRIPPER COCKTAIL

Prepared by: Michelle Innes June 2019

8 Servings

Source: Bon Appetit, October 2015

1 bag strong black tea (such as Lipton)

½ cup sugar

½ teaspoon dried lavender, lightly crushed

1½ cups vodka

¾ cup fresh lemon juice

Lemon wheels (for serving)

Bring ½ cup water to a simmer in a small saucepan. Remove from heat; add tea. Let steep 4 minutes. Discard tea bag. Add sugar and lavender; bring to a boil, stirring to dissolve sugar. Let cool. Strain syrup into a pitcher and chill until cold. Add vodka, lemon juice, and 1 cup water and chill again until cold. To serve, divide among ice-filled rocks glasses; garnish with lemon wheels. Do Ahead: Syrup can be made 4 days ahead; keep chilled. Cocktail can be made 1 day ahead; keep chilled.

