

# Our State eats

Sponsored by North Carolina Department of Natural and Cultural Resources

## Carolina Mountain Fizz

Yield: 1 cocktail.

### Lavender Simple Syrup

- 1 cup sugar
- 1 cup water
- 1 tablespoon lavender buds

### Cocktail

- 2 ounces Broadslab Legacy Moonshine
- 1 ounce fresh lemon juice
- $\frac{3}{4}$  ounce lavender simple syrup
- 1 egg white
- Ice (for shaking)
- Club soda
- Lavender buds, for garnish

**For the lavender simple syrup:** Combine sugar and water in a small pot and bring to a gentle simmer. Once a foam starts to form at the surface, remove from heat and add lavender buds. Cover and let steep for 1 hour before straining into an air-tight container or squeeze bottle. Syrup will keep up to 2 weeks in refrigerator.

**For the cocktail:** In a cocktail shaker, combine moonshine, lemon juice, lavender simple syrup, and egg white and shake vigorously for 30 to 45 seconds. Add ice and shake until outside of tin is very cold. Double strain into a chilled Collins glass without ice, and let sit for 30 seconds. Slowly pour cold club soda into the drink. The foam should be thick enough to rise above the lip of the glass. Sprinkle with lavender buds to garnish.



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