

Glitz & Glam

Mary Eddy's

What better way to bring in the new year than with a visually stunning cocktail? Topped with butterfly pea, a naturally pH reacting edible flower, this will change colors when mixed with lemon juice.

INGREDIENTS

- 1 oz gin
- .25 oz Espirit D'june
- .25 oz Lychee Liqueur
- .5 oz lemon juice
- .5 oz simple syrup
- Tonic water
- Butterfly pea flower tea

INSTRUCTIONS

1. Combine all ingredients (except butterfly pea) in shaker tin and shake.
2. Strain over ice into a wine glass.
3. Carefully float the butterfly pea on top.
4. Dust with edible glitter.



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