



Honey Lavender Punch

**SLAUGHTER
HOUSE**

| AMERICAN WHISKEY |

1 bottle (25 oz.) Slaughter House
American Whiskey
12 oz. fresh-squeezed lemon juice
12 oz. Honey Lavender Syrup*
32 oz. sparkling soda water
1 lemon, sliced

Large-format punch bowl ice block (if un-
available, chill ingredients before serving.
Using standard ice will over-dilute).

Combine whiskey, lemon juice, and syrup
in punch bowl and stir. Add soda water
just before service, and float lemon wheels
in punch bowl with large-format ice.
Recipe yields 13 6-oz. serving, the equiva-
lent of a 12 oz. cup filled with ice. Multi-
ply recipe as needed for larger groups.

*Honey Lavender Syrup

16 oz. water
14 oz. granulated sugar
4 oz. honey
4 oz. (volume) lavender buds

Directions

Add water to a small saucepan and
bring to low simmer. Add lavender
buds and cook for 20 minutes. Fold
in sugar and honey, and combine
until fully dissolved. Cool and pour
syrup through a strainer to remove
solids and refrigerate. Recipe yields
24-30 oz. of syrup, and will keep for
a month in a sealed container.



**THE SPLINTER
GROUP**

www.splintergroupspirits.com