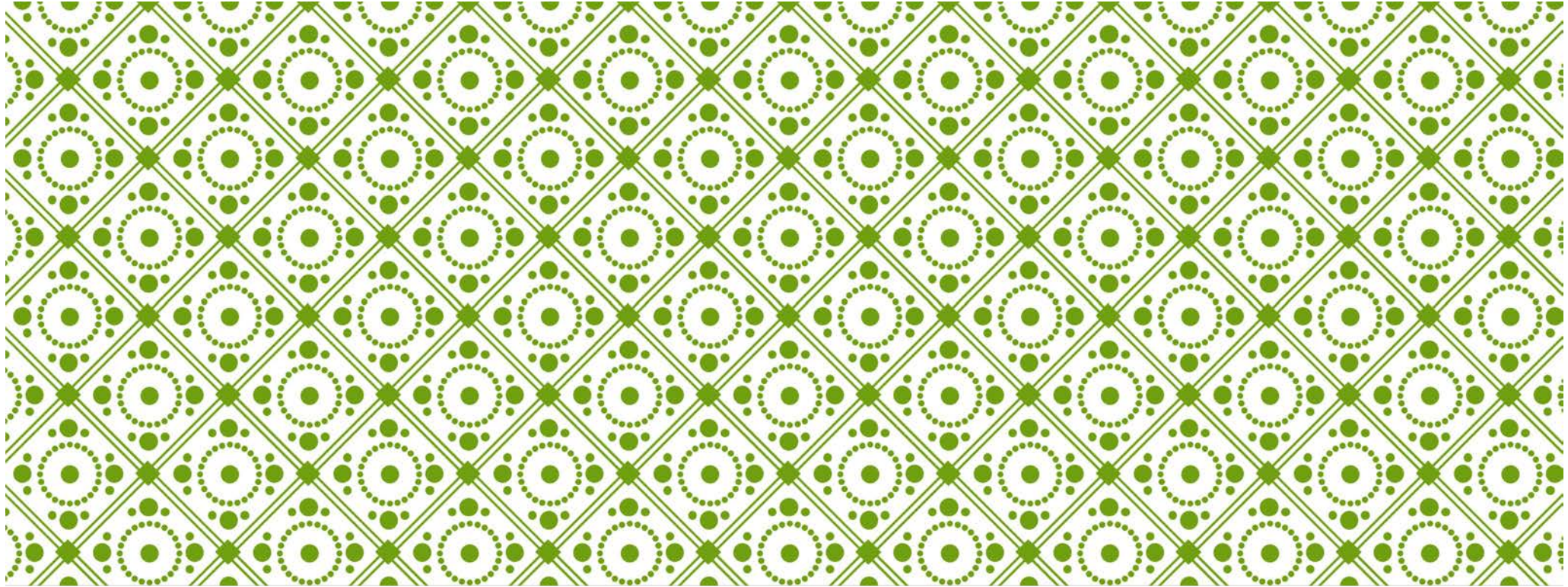




THE ESSENTIAL COCKTAIL GARDEN

Bethany M. Naccarato

ESSENTIAL HERBS

Basil	Mint (lemon, thai, orange, chocolate)	Thyme	Lemongrass
Ginger root	Sage	Chamomile	Dill
Lemon Balm	Rosemary	Cilantro	Rose Scented Geranium

ESSENTIAL VEGETABLES

Cucumber (Patio variety)



Tomato (Sungold and Sweet 100)



Hot Peppers (Jalapeno, Banana)



Sweet Peppers (Yellow/Orange Bell)

ESSENTIAL FLOWERS

Nasturtium

Lavender

Chamomile

Marigold

HERBS AS INFUSIONS

1. Simple Syrup
2. Vodka and other clear liquors
3. Salts/Sugars for rims
4. Ice cubes



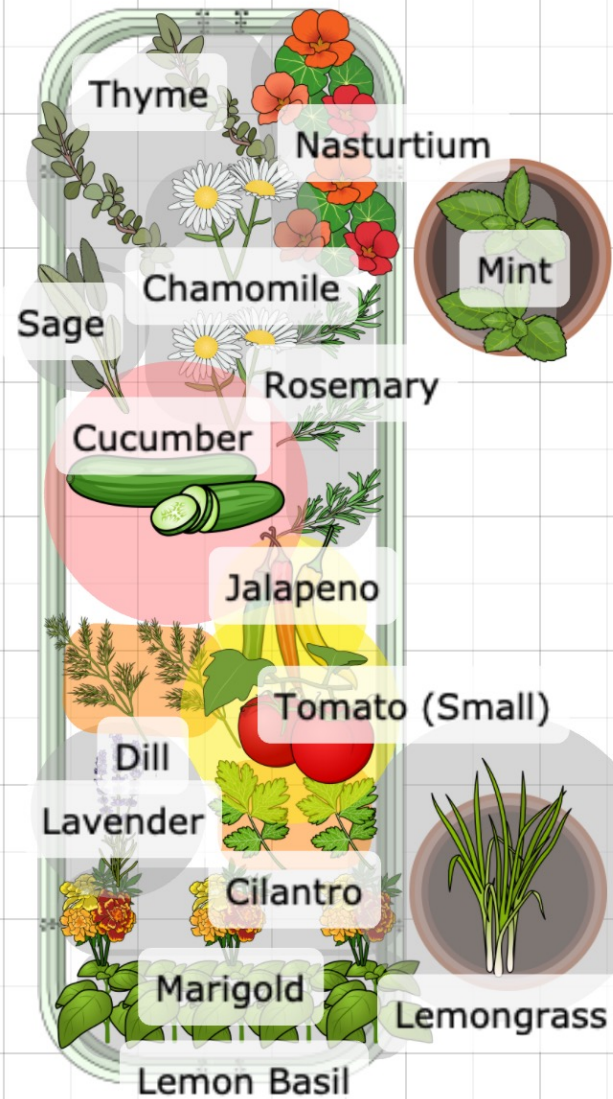
LOCATION

1. Place your cocktail garden somewhere you'll use it!
2. Patio and deck pots
3. Railing planters
4. Raised beds near house or pool

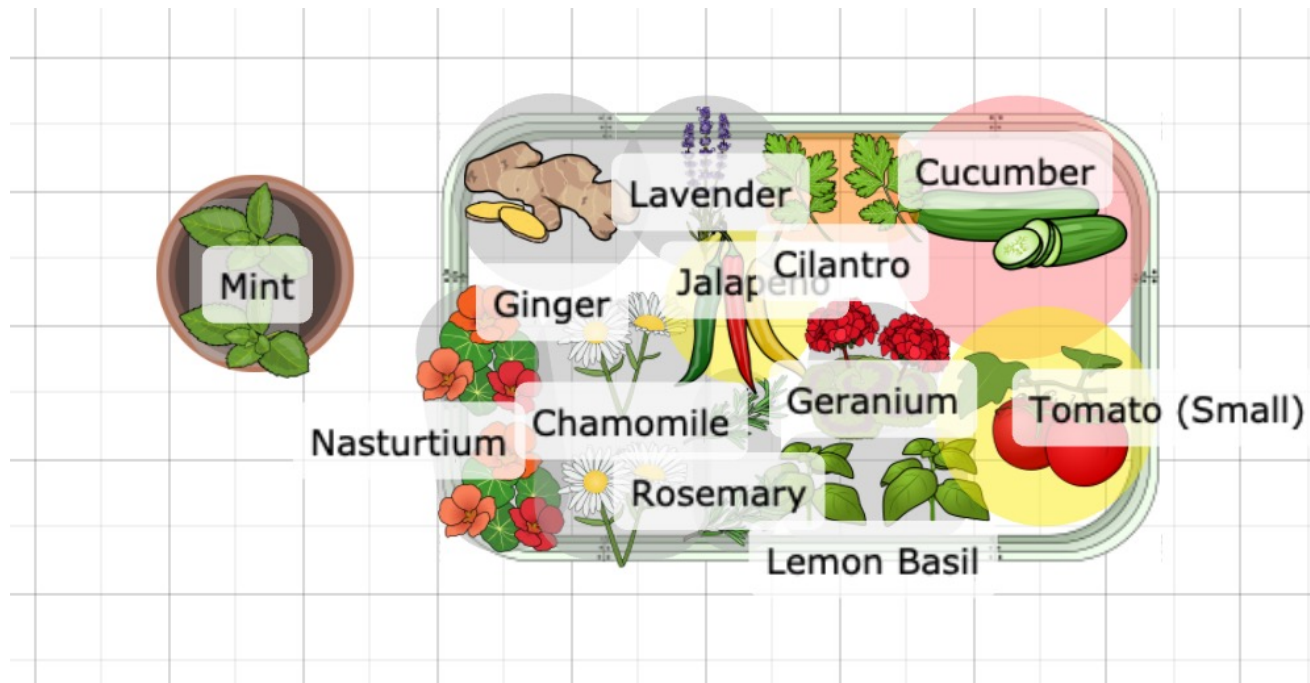
RAISED GARDEN BED PLAN

Approximately 3ft x
6 ft

Lavender, mint,
tomato, and
lemongrass can be
grown separately in a
pot

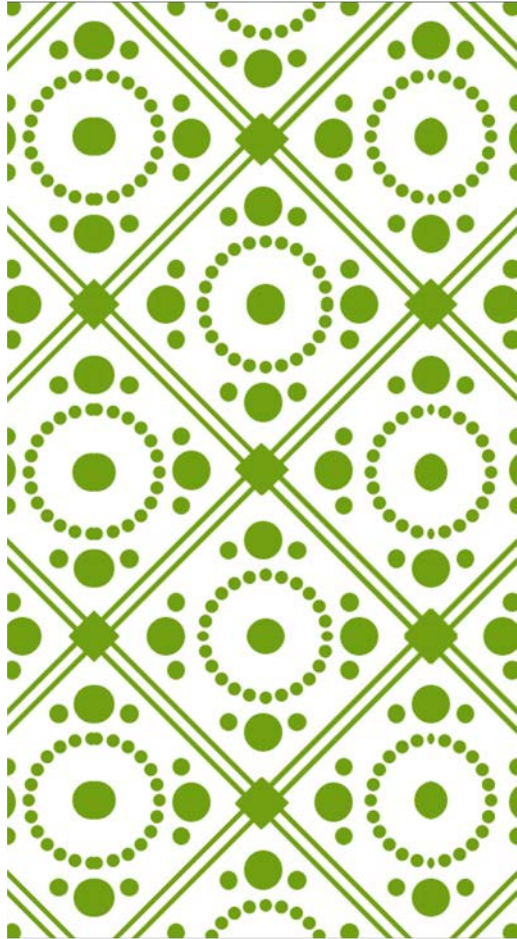


RAISED GARDEN BED PLAN 2X4



RAISED BED GARDENING GUIDE

1. Start with enriched soil (compost, manure, fertilizer)
2. Tightly plant
3. Start with mature plants to enjoy all season long



COCKTAIL IDEAS

Essential Simple Syrup

By Blueacre Garden

Essential Cocktail Garden Recipes

Ingredients

- ½ cup herbs, flowers, fruit or spice
- 1 cup water
- 1 cup sugar
- 1 oz vodka (optional)

Steps

1. Combine all ingredients except vodka in a saucepan.
2. Bring to a simmer and stir well, until the sugar has dissolved.
3. Let the mixture cool and pour through a mesh strainer.
4. Add the vodka (if using) as a preservative and keep refrigerated.





Cucumber Basil Gin Fizz

By Blueacre Garden

Essential Cocktail Garden Recipes

Ingredients

- 2 oz Gin
- ½ oz Fresh Lime Juice
- ½ oz Simple Syrup
- 4-5 Basil Leaves
- Club Soda
- Cucumber Slice & Basil Sprig to Garnish

Steps

1. Muddle basil leaves and cucumber slices with simple syrup
2. Add gin and lime juice
3. Shake with ice and strain
4. Strain into a highball glass with ice and top with club soda and garnish



Ginger Geranium Old Fashioned

By Blueacre Garden

Essential Cocktail Garden Recipes

Ingredients

- 2 oz Whiskey
- ½ oz Ginger Simple Syrup
- 2 dashes Angostura bitters
- ½ oz Honey
- 3-4 Rose Scented Geranium Leaves

Steps

1. Muddle rose scented geranium leaves and rosemary
with ginger syrup
2. Add Whiskey and bitters and stir
3. Strain over rocks glass



Rosemary Lavender Martini

By Blueacre Garden

Essential Cocktail Garden Recipes

Ingredients

- 2 oz Vodka or Gin
- ½ oz Dry Vermouth
- ½ oz Rosemary Lavender Simple Syrup
- ½ oz Fresh Lemon Juice
- Sprig of Rosemary

Steps

1. Add ice, vodka/gin and simple syrup into a shaker
2. Shake vigorously
3. Strain and serve in chilled martini glass
4. Garnish with sprig of rosemary



Garden to Glass Tomato

By Blueacre Garden

Essential Cocktail Garden Recipes

Ingredients

- 1 ½oz Mezcal
- 1 oz Fresh Squeezed and Strained Tomato juice
- ½ oz Agave Syrup
- ½ oz Fresh Lemon Juice
- 2-3 slices of jalapeno
- 4-6 sprigs cilantro
- Smoked Salt for Rim

Steps

1. Muddle Jalapeno, Cilantro and Agave syrup
2. Add Mezcal, Tomato Juice, Lemon Juice, and Ice
3. Strain over Ice in a Margarita Glass
4. Garnish with Cucumber



Cucumber Jalapeno Mojito

By Blueacre Garden

Essential Cocktail Garden Recipes

Ingredients

- 2 oz white rum
- ½ oz fresh lime juice
- ½ oz simple syrup
- 4-5 orange mint leaves, shredded
- 3 thin cucumber slices
- 2 thin jalapeno slices
- Club soda

Steps

1. Muddle Mint, Cucumber, and Jalapeno in a Highball

Glass

2. Add White Rum and Crushed Ice
3. Top with Club Soda and Stir

Thyme Lavender Cucumber Martini

By Blueacre Garden

Essential Cocktail Garden Recipes

Ingredients

- 2 oz gin or vodka
- ½ oz dry vermouth
- ½ oz cucumber juice
- ½ oz lavender simple syrup
- 2 springs fresh thyme, plus more to garnish

Steps

1. Muddle thyme and lavender syrup in a mixing glass
2. Add gin or vodka, vermouth, and cucumber juice to glass
3. Shake, strain, and serve into chilled martini glass



Cucumber Chamomile Linen

By Blueacre Garden

Essential Cocktail Garden Recipes

Ingredients

- 2 oz cucumber infused gin
- ½ oz chamomile tea
- ½ oz elderflower liquor
- ½ oz fresh lemon juice
- 4-5 lemon mint leaves
- 1 sprig rosemary to garnish

Steps

1. Muddle mint, rosemary and lemon juice in shaker
2. Add cucumber gin, chamomile tea, elderflower liquor, and ice
3. Shake vigorously
4. Strain into highball glass and serve



Parsley Cucumber Basil Smash



By Blueacre Garden

Essential Cocktail Garden Recipes

Ingredients

- 2 oz White Rum
- 1 oz Cucumber Juice
- ½ oz Lemon Juice
- ½ oz Basil Simple Syrup
- Fresh Parsely Bunch
- Cucumber Wheel to Garnish

Steps

1. Muddle Parsley with Basil Simple Syrup
2. Add Rum, Cucumber Juice, Lemon Juice, and Ice.
Shake well.
3. Strain and add to a Highball Glass
4. Garnish with Cucumber Wheel

Spicy Sauvignon Blanc

By Blueacre Garden

Essential Cocktail Garden Recipes

Ingredients

- Sauvignon Blanc, Sancerre or Pinot Grigio Wine
- Sliced and Frozen Jalapeno Peppers

Steps

1. Add frozen peppers to wine





Freeze herbs in ice cube
trays for decorative cubes

Add mint, basil, lavender,
or jalapenos to summer
lemonades

Use chamomile and
nasturtium as drink garnish