

Quarantini: A special weekend concoction from Little Bitte



We asked **Willa Van Nostrand**, owner of **Little Bitte Cocktails**, how she lifts her “spirits” at a time like this. Her company creates delicious cocktails garnished with edible flowers and she says this is the perfect time of year to go foraging. “The flowers that are beginning to blossom in Providence are violets, tulips, dandelions and forsythia. As long as they haven’t been sprayed with pesticides, you can eat them.”

Quarantini

1 ½ oz vodka (Van Nostrand loves Bar Hill Vodka from VT or Tito’s)

¾ oz native honey syrup (mix equal parts honey and warm water to dilute)

¾ oz fresh lemon juice

Fresh herbs or edible blossoms (for garnish)

Directions:

Combine liquid ingredients in a bar tin, add ice, shake vigorously for 10 seconds and strain into a chilled cocktail glass. Garnish with fresh edible blossoms, dried rose petals or fresh herbs.

Snap and post a pic of your creation tagging @littlebittecocktails. And don't forget to follow them on Instagram for some seriously spirit-lifting eye candy.