

# VELVETEEN RABBIT

“Raise a glass to Vanderpump’s enchanting world with ‘The Velvetine Spritzer.’”



Ingredient	Quantity
Gin	2 oz
Elderflower Liqueur	1 oz
Apple Juice	1 oz
Lime Juice	1/2 oz
Cucumber slices	As needed
Mint leaves	As needed
Soda water (optional)	As desired

## Directions:

- In a cocktail shaker, muddle a few cucumber slices and mint leaves to release their flavors.
- Add gin, elderflower liqueur, apple juice, and lime juice to the shaker.
- Fill the shaker with ice and shake vigorously for about 15-20 seconds.
- Strain the mixture into a chilled cocktail glass filled with ice.
- Garnish with cucumber slices and mint leaves for a fresh and aromatic touch.
- Optionally, top off with a splash of soda water for a sparkling version.
- Stir gently before sipping to blend the flavors.
- Indulge in The English Garden cocktail, a delightful combination of floral and fruity notes that evoke the beauty of a blooming garden.

**Note:** Feel free to adjust the quantities according to your taste preferences. Enjoy The English Garden cocktail, a refreshing and floral delight! 🍹🌸🥒🌿