“The Local Buy” Recipes, Episode 703

**Sweet Pea Syrup**
*Courtesy of The Bluebird Cocktail Room and Pub*

Fill a pot halfway with washed, chopped sugar snap peas (skin and everything)
Build a 1:1 simple syrup (half water/half sugar) in the pot with the liquid level
reaching just above the chopped peas.
Bring to boil and remove from the heat to steep for 30 minutes.
Strain and cover after cooling.

**Sweet Pea Cocktail**
*Courtesy of The Bluebird Cocktail Room and Pub*

*Ingredients*
- 1.5 ounce Vodka
- 1.0 ounce Sugar Snap Pea Syrup
- .50 ounce Lime Juice
- .25 ounce Lillet Blanc

*Directions*
Shake/strain into chilled coupe.
Garnish with a pea pod.