

Fig Vodka Infusion and Fig Blossom Cocktail

<http://userealbutter.com/2017/07/30/fig-vodka-fig-blossom-cocktail-recipe/>
cocktail from *Figenza site*

fig vodka infusion

3 cups fresh figs, rinsed and patted dry
4 cups vodka

Cut the figs into eighths and place in a large glass jar. Pour the vodka over the figs. Seal the jar and store in a dark, cool place for 5-7 days. Give the jar a shake once a day. Strain the vodka through a fine mesh sieve. Discard (compost) the figs. Store the vodka in the refrigerator or freezer for up to several months. Makes a quart.

fig blossom cocktail

2 oz. fig vodka (see recipe above)
1 oz. grapefruit juice
1/2 tbsp elderflower liqueur
dash grapefruit or citrus bitters
ice

Combine all of the ingredients in a shaker and seal. Shake well for 30 seconds. Strain into a glass and serve.