

Spruce Tip Syrup and The Muir Cocktail

<http://userealbutter.com/2017/07/03/spruce-tip-syrup-the-muir-cocktail-recipe/>

spruce tip syrup from [Hunter Angler Gardener Cook](#) and The Muir cocktail adapted from [The Kitchn's Fitzgerald](#)

spruce tip syrup

*Hank notes you can use most types of conifers: spruce, pine, fir with varying results in flavor – but **avoid the yew as it is toxic.***

1 cup water

1 cup granulated sugar

1 cup spruce, pine, or fir tips, cleaned and coarsely chopped

1/2 to 1 tbsp lemon juice (optional)

Stir the sugar and water together in a medium saucepan (with a lid) over high heat to dissolve the sugar. When the syrup comes to a boil, turn off the heat and stir the spruce (or pine or fir) tips into the syrup. Cover the pot with a lid and let cool. Steep the tips at least until the syrup is cooled, but overnight for a stronger flavor (or up to a day). You should taste the syrup to ensure you get the flavor strength you desire. Strain the syrup through a cheesecloth or a fine mesh sieve. Stir in the lemon juice to taste (if using). Bottle and refrigerate. Makes just over a cup of syrup.

the muir cocktail

2 oz. gin

1 1/2 tbsps fresh lemon juice

1 1/2 tbsps spruce tip syrup

2 dashes of bitters (I used grapefruit bitters)

ice

Combine the gin, lemon juice, spruce tip syrup, and bitters together in a cocktail shaker. Fill with ice. Shake. Strain. Makes 1 cocktail.