



ARDENERS
T I O N A L

[gi.org](#))

Wed, 11/07/2012 - 20:45 -- Miss Lady Bug

Introduction:

These gourmet sugars are infused with blooms. I used lavender for it's delicate taste, and hibiscus for it's tangy, citrus flavor. The flavors are wonderful!

Gourmet sugars are great in beverages, and make a wonderful garnish on the glass rims. They are delicious sprinkled over fruit, cereal, and yogurt. Use in baked goods with endless possibilities!

Preparation:

Once the sugar is infused, you can remove the blooms by straining them out before using in beverages. Or, if you prefer, leave them in and grind the mixture into a fine consistency to use in baking.

Enjoy your delicious gourmet sugar!

For more photos visit Miss Lady Bug's Garden

<http://www.missladybugsgarden.com/3/post/2012/11/bloomin-good-gourmet-sugar.html> [1]

Image (optional):

Image credit (optional):

[source](#) [2]

Crops:

[herbs \(various\)](#) [3]

Preparation:

[no cook](#) [4]

Season:

[summer](#) [5]

Ingredients:

To make gourmet sugar at home, combine two tablespoons of dried organic lavender (*Lavandula* spp.) or hibiscus (*Hibiscus sabdariffa*) flowers with two cups of sugar in a jar. Allow the sugar to infuse for at least two weeks, shaking every other day, for maximum flavor.

Group content visibility:

Use group defaults

Source URL: <http://kgi.org/recipes/bloomin-good-gourmet-sugar>

Links:

[1] <http://www.missladybugsgarden.com/3/post/2012/11/bloomin-good-gourmet-sugar.html>

[2] <http://www.missladybugsgarden.com>

[3] <http://kgi.org/crops/herbs-various>

[4] <http://kgi.org/preparation/no-cook>

[5] <http://kgi.org/season/summer>