

HERBAL HAPPY HOUR

50%
Off!

Garden to Glass!



From
Garden



To
Back Bar



To
Glass

Program includes:

- Learn to grow & harvest beautiful, tasty plants
- Master 50+ delicious, printable recipes found nowhere else
- Cocktails, mocktails & more

Extra Bonuses inside!

Discounted garden tools, edible plants & more inside!



Tasty Rave Review!

"Robin's herbal infusions are a fun & educational way to experience plants, plus they are delicious to boot!

– Arielle, Organic Farmer

NWFGF 50% Off Special!

- Use coupon code: NWFGF24HH
- Discount Ends 2/19/24
- Cocktails, mocktails & more



HERBAL HAPPY HOUR



BLUEBERRY VERBENA SIPPABLE RECIPE



Ingredients:

- 2 oz vodka or 2-4oz sparkling water
- 1/2 a lime, juiced (about 2 T)
- Big handful of fresh blueberries
- 6 fresh lemon verbena leaves + 1 sprig
- 1 oz simple syrup (or 6 stevia leaves)

Directions:

- Muddle lemon verbena, stevia leaves or simple syrup, handful of blueberries & lime juice in a cocktail shaker.

Cocktail Version:

- Add ice to rocks glass & set aside.
- Add vodka to muddle mixture. Stir & strain into glass over ice. Stir & garnish.

Mocktail Version:

- Stir 2 oz sparkling water into muddle.
- Add ice to serving glass & strain muddle mixture into glass over ice. Top with more sparkling water to taste & garnish.

Garnish:

- Float extra berries &/or verbena sprig



Use coupon code: NWFGF24HH | Show Discount Ends 2/19/24