



BEE'S KNEES

INGREDIENTS

- ½ ounce honey syrup (see step 1)
- juice of ½ lemon
- 1 t apple cider vinegar
- ¼ c water
- Lemon twist, for garnish





DIRECTIONS

Step 1: To make the honey syrup: Combine equal parts honey and water (say, 2 tablespoons each if you're only making a few cocktails) in small saucepan. Warm over the stovetop just until you can completely stir the honey into the water. Set aside.

Before juicing your lemons, use a vegetable peeler or channel knife to peel off a strip(s) of zest for your twist.

Pour in the honey syrup, lemon juice, apple cider vinegar and water in a glass. Mix well.

Strain the drink into a coupe or martini glass. Twist the lemon peel over the cocktail to release some of its oils, then drop it in. Enjoy while cold.