

# Bee's Knees



## Ingredients

- ♦ 2 ounces gin
- ♦ ¾ ounces fresh lemon juice
- ♦ ½ ounce honey syrup\*
- ♦ Garnish: lemon twist



## Steps

- ♦ Add all ingredients into a shaker with ice and shake.
- ♦ Strain into a chilled cocktail glass.
- ♦ Garnish with a lemon twist.



\*Honey syrup: Add ½cup honey and ½cup water to a small saucepan over medium heat. (You can experiment and decide how much of a honey flavor you want in your syrup.

The more honey you use, the thicker the syrup and stronger in flavor it will be.) Stir until blended. Strain into a jar and seal tightly with a lid. Will keep for 1 month in the refrigerator.