

BEE'S KNEES

Prep time:

1 HR.

Ingredients:

1 3/4 OZ OF GIN

*(we recommend H.O.B.S. from
Healdsburg with its vibrant local
botanicals)*

3/4 OZ FRESH LEMON JUICE

(preferably Meyer Lemon when in season)

1/2 OZ LAVENDER HONEY *

2 DASHES LAVENDER BITTERS

(homemade or store bought)

Technique:

POUR ALL INGREDIENTS INTO A COCKTAIL SHAKER, FILL WITH ICE,
AND SHAKE VIGOROUSLY. THEN STRAIN INTO A MARTINI GLASS OR
COUPE. GARNISH WITH A FRESH LAVENDER FLOWER.

*Lavender Honey:

COMBINE 1/2 CUP HONEY, 1/2 CUP WATER, AND 1 1/2 TSP DRIED LAVENDER.
BRING TO A BOIL. REMOVE FROM HEAT AND ALLOW TO STEEP FOR ONE
HOUR. STRAIN INTO A GLASS OR PLASTIC CONTAINER AND REFRIGERATE.
KEEPS FOR 3 WEEKS.

“Enjoy!” - Chef Bob Simontacchi

