

Honey Bee Cocktail

Ingredients:

- **2 oz Jack Daniel's Tennessee Honey
- ** 3/4 oz fresh lemon juice
- ** 1/2 oz honey syrup (or to taste, depending on how sweet you like your cocktails)
- ** Ice cubes
- ** Lemon twist or lemon wheel for garnish

Glassware:

Cocktail glass



Instructions:

1. Prepare Honey Syrup: To make the honey syrup, mix equal parts of honey and warm water until the honey is dissolved. Allow the syrup to cool before using it in your cocktail.
2. Combine Ingredients: In a cocktail shaker, combine the Jack Daniel's Tennessee Honey, fresh lemon juice, and honey syrup.
3. Shake: Add ice to the shaker. Shake the mixture vigorously until the outside of the shaker is cold to the touch, which is usually about 15-20 seconds.
4. Strain: Strain the cocktail into a chilled cocktail glass. Some people prefer to serve the Honey Bee on the rocks; if that's the case, strain it over a glass filled with fresh ice.
5. Garnish: Garnish with a twist of lemon or a lemon wheel on the rim of the glass.
6. Serve: Enjoy your Honey Bee cocktail!