

Honey Berry Smash

Ingredients:

- 2 oz Jack Daniel's Tennessee Honey (or any honey whiskey)
- 1/2 oz fresh lemon juice
- 1/2 oz honey syrup (equal parts honey and water)
- A handful of fresh berries (such as blackberries, blueberries, or raspberries)
- Fresh mint leaves
- Ice cubes
- Soda water (optional, for a lighter drink)
- Lemon wheel or berries, for garnish



Instructions:

1. **Prepare the Honey Syrup:** Mix equal parts of honey and warm water until the honey is dissolved. Allow it to cool.
2. **Muddle the Berries and Mint:** In a shaker, muddle the fresh berries and a few mint leaves to release their flavors. You don't need to pulverize the berries; just press them until they burst.
3. **Mix the Drink:** Add the honey whiskey, lemon juice, and honey syrup to the shaker.
4. **Shake:** Add ice to the shaker. Shake the mixture vigorously until well chilled.
5. **Strain:** Strain the mixture into a rocks glass filled with crushed ice. If you like bits of fruit in your drink, you can skip the straining step.
6. **Top Up:** Optionally, top up with a splash of soda water if you want to lighten the drink.
7. **Garnish:** Garnish with a lemon wheel, additional berries, and a sprig of mint.
8. **Serve:** Serve immediately and enjoy