

Honey Ginger Cooler

Ingredients:

- **2 oz Jack Daniel's Tennessee Honey
- **4 oz ginger beer
- **1/2 oz lime juice
- **Ice cubes

Glassware:

Highball Glass



Instructions:

1. Prepare Honey Syrup: Mix equal parts honey and warm water until honey is fully dissolved. Let it cool before using it in your cocktail.
2. Muddle Ginger: In a shaker, muddle a few slices of fresh ginger to release the juice and flavor.
3. Combine Ingredients: Add the honey whiskey, lemon juice, and honey syrup to the shaker.
4. Shake: Add ice to the shaker and shake the mixture until well chilled.
5. Strain: Strain the mixture into a highball glass filled with ice.
6. Top with Ginger Beer: Top off the drink with ginger beer.
7. Garnish: Garnish with a wheel of lemon and a sprig of mint.
8. Serve: Stir gently before serving. Enjoy your Honey Ginger Cooler!