

Bee's Knees

(Adapted from [Kitchen Swagger](#))

2 ounces gin

3/4 ounces fresh lemon juice

3/4 ounces honey syrup

honey syrup (makes 1/2 cup)

1/4 cup honey

1/4 cup water

To make honey syrup, combine warm water and honey in a glass and stir until honey is fully dissolved. I usually heat water in a glass measuring cup in the microwave for 20-30 seconds and stir in honey.

Combine all ingredients in a cocktail shaker with a cup of ice. Shake vigorously for 10-15 seconds and strain into a chilled coupe glass.