



# BASIL BEE'S KNEES

*Lindsay Wallace, FRESHFARM Staff*

## INGREDIENTS

2 oz. Green Hat  
Spring/Summer Gin  
1 to 1.5 oz. basil honey syrup  
(see instructions)  
1 oz. fresh lemon juice  
fresh basil for garnish

## METHOD

Combine all ingredients with several ice cubes in a cocktail shaker or mason jar and shake thoroughly. Adjust with more lemon juice or honey syrup to taste, if desired. Strain into a chilled coupe glass and garnish with a basil leaf.

To make basil honey syrup, combine  $\frac{3}{4}$  cup local honey and  $\frac{3}{4}$  cup water in a small pot and simmer until dissolved. Remove from heat, add  $\frac{1}{2}$  cup chopped fresh basil, cover and set aside for 30 minutes. Strain and refrigerate.