

Bee's Knees Cocktail

Author: Cookie and Kate Prep Time: 5 minutes Total Time: 5 minutes Yield: 1 cocktail 1x

★★★★★

Category: Cocktail Method: Shaken Cuisine: American Diet: Vegetarian

5 from 19 reviews

The bee's knees is a classic cocktail made with gin, lemon and honey! This recipe is strong, refreshing and delicious. Recipe yields 1 cocktail; you can multiply the ingredients and make up to 3 cocktails at once in a standard cocktail shaker.

INGREDIENTS

SCALE 1x 2x 3x

- 1/2 ounce honey syrup (see step 1)
- 1 ounce lemon juice (about 1/2 medium lemon)
- 2 ounces gin
- Lemon twist, for garnish



INSTRUCTIONS

1. To make the honey syrup: Combine equal parts honey and water (say, 2 tablespoons each if you're only making a few cocktails) in a microwave-safe bowl or small saucepan. Warm in the microwave or over the stovetop just until you can completely stir the honey into the water. Set aside.
2. Before juicing your lemons, use a vegetable peeler or channel knife to peel off a strip(s) of zest for your twist.
3. To make the cocktail, fill a cocktail shaker with ice. Pour in the honey syrup, lemon juice and gin. Securely fasten the lid and shake until the mixture is very cold, about 30 seconds.
4. Strain the drink into a coupe or martini glass. Twist the lemon peel over the cocktail to release some of its oils, then drop it in. Enjoy while cold.

NOTES

Measurement tips: I love to use this measuring jigger ([affiliate link](#)) for measuring cocktails. You can use standard measuring cups and spoons, though. Two ounces is 1/4 cup, 1 ounce is 2 tablespoons, and 1/2 ounce is 1 tablespoon.

► NUTRITION INFORMATION

The information shown is an estimate provided by an online nutrition calculator. It should not be considered a substitute for a professional nutritionist's advice.