



TWO JEWS MAKING FOOD, EPISODE 32

BEES KNEES COCKTAIL

By Lena Abraham

INGREDIENTS

HONEY THYME SYRUP

1/2 cup honey
1/2 cup water
5 sprigs thyme

COCKTAIL (one serving)

2 oz. gin
3/4 oz. honey thyme syrup
3/4 oz. fresh lemon juice
Lemon peel and thyme sprig, for garnish

INSTRUCTIONS

- MAKE SYRUP AHEAD
- In a small saucepan over medium heat, cook honey, water, and thyme, stirring constantly and bruising thyme leaves as you stir, until honey has dissolved, about 2 minutes. Let cool to room temperature, then discard thyme.
- Transfer to an airtight container and chill. Note that honey syrup can be made 2 weeks ahead.
- COCKTAIL TIME!
- In a cocktail shaker, combine gin, honey thyme syrup, and lemon juice. Fill shaker with ice and vigorously shake until outside of shaker is very cold, about 20 seconds.
- Strain into a coupe glass. Garnish with lemon peel and fresh thyme sprig.