



HLN: Roaring 20s Cocktails/Mocktails:

Bees Knees 2.0

Ingredients:

3/4 oz *Lemongrass Thyme Honey Syrup*

2 oz Gin

1/2 oz fresh lemon juice

*garnish with thyme sprig & thin lemon slice

*Coupe glass

Lemongrass Thyme Honey-Syrup

Ingredients:

2 cups honey

1 cup water

1/2 cup rough chopped lemongrass

2 sprigs thyme

Recipe:

- 1.) Add all contents to a small sauce pot, bring to a boil and remove from heat; allow thyme and lemongrass 2 to 3 hours to steep in honey-syrup.
- 2.) Strain honey syrup thru fine strainer, and pour into squeeze bottle.

Bees Knees 2.0

Recipe:

- 1.) Place gin, lemongrass thyme honey-syrup, and lemon juice into tin shaker half filled with ice.
- 2.) Shake about 10 to 12 seconds, strain contents into coupe glass.
- 3.) Garnish with thyme sprig & thin lemon slice.

Yield: One Cocktail

Lemon-Ginger Fizz

Ingredients:

3/4 fresh lemon juice

1 oz *Lemongrass Thyme Honey-Syrup*

Ginger beer

*garnish with thyme sprig and thin lemon slice

Recipe:

- 1.) Add fresh lemon juice and lemongrass thyme honey-syrup to Moscow mule cup, fill with ice, and top with ginger beer; use a long bar spoon to thoroughly mix.
- 3.) Garnish with thyme sprig & thin lemon slice.

Yield: One Mocktail

Bees Knees history:

The phrase "the bee's knees", meaning "the height of excellence", became popular in the U.S. in the 1920s, along with "the cat's whiskers"

The Bee's Knees cocktail is a gin, lemon and honey classic that dates back to prohibition. The phrase "bee's knees" was prohibition-era slang for "the best." In that time, the addition of ingredients such as citrus and honey were often used to cover the less than ideal smell and taste of bathtub gin.