



COCKTAIL CREATED BY MURRAY'S FOOLS DISTILLING CO.

Nordic Honey Bear

Don't let the 'honey' ingredient influence your opinion of this cocktail. Based on the 1970's popular 'Lemon Drop', this cocktail definitely has a tart bite to it. Combining the unique flavors of Aquavit, honey and thyme, sends us drifting to thoughts of a stimulating cool mountain adventure... or maybe to a plush seat in a 70's fern bar.

Ingredients

- 2 oz. Osprey Aquavit
- 1 oz. Fresh lemon juice
- 1 oz. Honey Thyme Syrup*
- 1/2 oz. Orangecello**

Instructions:

- Fill cocktail shaker 3/4 full of ice.
- Add all the ingredients to the shaker
- Shake well for approximately 15 seconds
- Strain into a chilled coupe and garnish with a lemon 'flower' (or wheel) and sprig of thyme.

I strained through a Hawthorne strainer as well as fine mesh strainer to further reduce the lemon pulp.

*For Syrup: Add 1 cup honey, 1 cup water and 4-5 sprigs of thyme to a small pot and simmer until honey is dissolved. Remove from heat and let steep for 30 mins. Strain syrup into an airtight container.

**Can substitute Grand Marnier