



Honey I'm Sexy

Our sublime honey-infused martinis are perfect for the classic martini enthusiast seeking just a hint of exotic sweetness.

Recipe per drink

- 2 oz. Square One Organic Vodka
- 1 tsp. Orange-Fennel Infused Honey (see infusion recipe below)
- orange peel for garnish

Infusion

- 1 fresh orange
- 1/2 tbsp. fennel seed
- 3 tbsp. organic clover honey
- 1 c. water

Combine infused-honey mixture with vodka in a cocktail shaker with no ice. Shake vigorously for 10 seconds. Add crushed ice, shake again for 30 seconds, strain and serve in a chilled martini glass. Garnish with orange peel and a few fennel seeds if desired.

Infusion - Pare off the outer skin of the entire orange, taking as little of the white pith as possible. Combine all ingredients in a saucepan and bring to a low boil. Lower heat and cook until the honey mixture reduces to a light syrup (it should drizzle quickly from a spoon). Remove from heat and strain to remove fennel seeds and orange peel solids. Cool to room temperature before using. Stores in refrigerator for up to 1 week.

(Credit: Allison Evanow)