



Honey I'm Frisky

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, Lemon-Rosemary Infused Honey (see infusion below)
- Lemon twist for garnish

Infusion

- 1 lemon
- 4 sprigs of rosemary, approximately 3 inches long
- 3 tbsp. 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, then strain and serve in a chilled martini glass. Garnish with lemon peel or a sprig of rosemary.

Infusion - Pare off the outer skin of the entire lemon, taking as little of the white pith as possible. Strip needles from the rosemary sprigs. Combine the lemon peel, rosemary needles, honey and water in a saucepan and bring to a low boil. Lower heat and reduce to consistency of a light syrup (it should drizzle quickly from a spoon). Remove from heat and strain to remove rosemary needles and lemon peel solids. Cool to room temperature before using. Stores in refrigerator for up to 1 week

(Credit: Allison Evanow)