



Honey I'm Spicy

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. ginger-lemongrass infused honey (see infusion below)
- 1 blade of lemongrass for garnish
- 1 candied ginger for garnish

Infusion

- 2 tbsp. minced lemongrass
- 1 tbsp. fresh ginger, peeled and minced
- 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 a bright green blade of lemongrass or a cube of candied ginger.

Infusion - To prepare the lemongrass: Remove the outer leaves from the bunch, cut off the woody tops and at least 1 inch of the bottom, and mince the soft, sweet core.

Combine lemongrass, ginger, honey and water in a saucepan and bring to a low boil. Reduce heat and cook until the honey mixture becomes a light syrup (it should drizzle quickly from a spoon). Remove from heat and strain to remove solids. Cool to room temperature before using. Stores in refrigerator for up to 1 week.

(Credit: Allison Evanow)