Honey Paloma



Similar to a margarita, this tequila cocktail is refreshing and fun. Grapefruit makes a colorful display while our Lucky Lime & Sea Salt Clover honey enhances the citrus tones.

Ingredients

- 2 ounces of your favorite blanco or reposado tequila
- 2 ounces fresh-squeezed grapefruit juice
- 2 ounces club soda
- 2 ounces Lucky Lime & Sea Salt honey for cocktail
- 1 tablespoon Lucky Lime & Sea Salt honey for rimming glass
- 1 tablespoon salt

Instructions

In shaker, mix grapefruit juice and tequila. Add 2 ounces Lucky Lime & Sea Salt honey to shaker. Shake very well to incorporate honey into tequila and juice. Add ice and shake once again.

Rim the glass with Lucky Lime & Sea Salt honey: Place salt on small, flat plate and distribute evenly. Place 1 tablespoon of Lucky Lime & Sea Salt honey on a second plate and distribute it evenly in a circle pattern, where glass will most likely line up to honey for rimming. Use a chilled glass and press rim gently into honey, careful not to apply too much honey to rim. Then press honeyed rim into salt.

Pour mixed drink into glass and top off with club soda. Garnish with grapefruit and lime wedges. Enjoy!

Makes one cocktail.



Find more fun recipes using our infused honeys at www.lonestarbee.com!