

# Lavender & Lime Whiskey Cocktail



Take our honey syrup recipe to another level by adding an aromatic, floral flavor using dried lavender buds and our Lucky Lime & Sea Salt Honey. This whiskey cocktail is refreshing and fun!

## **Ingredients**

2 ounces Yellow Rose Outlaw Bourbon Whiskey  
3/4 cup Lucky Lime & Sea Salt honey  
1/2 cup water  
1 tablespoon dried lavender buds (within a tea ball infuser)  
1 small lime (garnish)  
Pinch of dried lavender buds (garnish)  
Ice

## **Instructions for honey syrup**

In a small saucepan, heat 1/2 cup water over low-medium heat. Add 3/4 cup Lucky Lime & Sea Salt honey and the tea ball infuser with lavender, stirring constantly for about 7 minutes. Remove saucepan from heat and let cool to room temperature, then remove tea ball infuser and discard lavender buds. Yields 1 1/4 cups (10 ounces). *Note, honey syrup will last up to 2 weeks when kept refrigerated in air-tight container.*

## **Instructions for cocktail**

Fill an 8-ounce glass with ice; pour whiskey over ice. Add 2 ounces honey syrup and stir to combine. Garnish with lime wedge and sprinkle a pinch of dried lavender buds onto surface of cocktail as garnish.

Serves one drink.

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