

HONEYSUCKLE LIME DAIQUIRI

SERVINGS: 1 COCKTAIL



PREP TIME: 5 MINUTES



Ingredients:

- 2 ounces white rum
- 2 ounces honey syrup (equal parts Lucky Lime & Sea Salt Honey dissolved in lukewarm water)
- Lime wheel or twist for garnish

Directions:

1. Prepare the honey syrup by mixing 1 part Lucky Lime & Sea Salt Honey with 1 part warm water until dissolved.
2. Combine rum and honey syrup in a shaker with ice.
3. Shake well until chilled.
4. Double strain into a chilled coupe or cocktail glass.

Notes:

Dissolve First: Ensure the honey is fully dissolved into the rum, or warm water, before adding ice to avoid it sticking to the shaker.

