
DRY LAND DISTILLERS BEES KNEES

INGREDIENTS:

2 oz Dry Land Distillers Native Colorado Gin

1/4 Inch Fresh Lemon Slice

One Dropper (1/4 oz) Orange Oleo Saccharum (See Recipe on Back)

One Dropper (1/4 oz) Lemon Oleo Saccharum (See Recipe on Back)

1/2 oz Honey Simple Syrup (1:1 ratio)

5 Drops Orange Bitters

1 oz. Aquafaba (Strained Liquid from a Can of Garbanzo Beans)

Bee Pollen or Fresh Lemon Round for Garnish

INSTRUCTIONS:

Have ready a Nick and Nora glass, a coupe, or an absinthe glass.

Muddle the small piece of fresh lemon slice in a cocktail shaker. Add the remaining ingredients, then add a generous scoop of ice. Shake well for at least 15 seconds. (You want to create a healthy amount of foam.)

Double strain into your glass of choice. Garnish with a sprinkle of bee pollen or a thinly sliced lemon round.

SHARING THIS RECIPE?

We're glad you're sharing the recipe! We'd appreciate you crediting Dry Land Distillers (and linking back to us online) whenever appropriate.

DRY LAND DISTILLERS

OLEO SACCHARUM

INGREDIENTS

- 4 Cups Citrus Peel (Orange or Lemon)
- 1 Cup White Cane Sugar

Ziplock or Vacuum Seal Bag (Preferred)

1. Add the citrus peel and sugar in a large bowl. Toss to mix.
2. Place mixture in a Ziplock or vacuum seal bag. (Vacuum seal is preferred if you have a vacuum sealer.)
3. Let the mixture sit for 2 - 3 days. The mixture will create liquid (which is what you want).
4. Unseal the bag and strain the mixture into a container, capturing the liquid. Compost the citrus peel and store the liquid oleo sacchaurum in the refrigerator.

Note: To make Honey Simple Syrup, combine honey and warm water (120 degrees or hotter) in equal amounts. Stir to combine and cool before use.