

# The Bee's Knees Cocktail

Several entertaining expressions became popular around Prohibition, including “The Cat’s Pajamas” (something really “cool”), “White Lightning” (colorless, very high proof moonshine) and “Bathtub Gin” (bitter, homemade gin).

While its precise origins are a bit foggy, *The Bee’s Knees Cocktail* is generally thought to have made its first appearance sometime during Prohibition. It may have been developed in 1921 by the Austrian bartender, Frank Meier of the Ritz Hotel in Paris; it has also been credited to “The Unsinkable Molly Brown” of Denver.

Honey was used to mask the bitter taste of poorly made gin, and lemon and orange were included to further enhance the taste.



## Ingredients:

1 ½ ounce Uncle Val’s Zested Gin  
¾ ounce Honey Syrup\* (or to taste)  
Lavender Sprig  
½ ounce Fresh Lemon Juice  
½ ounce Fresh Orange Juice  
Powdered Sugar

## Preparation:

Rim small, chilled cocktail glass with honey syrup, powder rim with powdered sugar.  
Place juices, lavender and a few small cubes of ice in a mixing glass and muddle gently.  
Add honey syrup, gin and juices in a cocktail shaker filled with ice and shake vigorously.  
Strain through fine mesh into cocktail glass.  
Garnish with lavender sprig.

### \*Honey Syrup

Using equal parts water to honey, heat water\*\* to warm and stir in honey until dissolved.  
Refrigerate unused portion.

### \*\* Warm water may be infused with herbs, flowers, or spices

Warm the water, add fresh sage leaves, rosemary, lavender, rose petals, bay leaves, lemon and/or orange zest to taste. Allow to steep for a short period, or sit overnight for stronger flavor.  
Use water as directed.

## Cheers,

Sue McNamara CS, CSW  
Certified Sommelier, Court of Master Sommeliers  
Certified Specialist of Wine, Society of Wine Educators