

# Recipe for:

## BOURBON & HONEY FRENCH 75

### Ingredients

#### Honey Syrup

1/4 cup honey

1/4 cup water

#### Bourbon & Honey French 75

1 ounce bourbon whiskey

1 ounce fresh orange juice

3/4 ounce honey syrup

1/2 ounce fresh lemon juice

4 dashes orange bitters

Champagne or prosecco

Orange twist

### Directions

1. To make the Honey Syrup, in a 1-quart saucepan, mix honey and water. Heat about

2 minutes over a medium-high heat, stirring constantly until honey is dissolved.

Remove from heat; and set aside 1 hour to cool. Pour syrup into glass jar. Cover jar;

refrigerate until ready to use. Makes about 1/2 cup.

2. Add the bourbon, orange juice, honey syrup, lemon juice and bitters to a cocktail

shaker filled with ice; shake well. Pour into a cocktail glass. Top with Champagne.

Garnish with an orange twist and enjoy.



*From the kitchen of:* New Stage Theatre