

A CRISP PERSPECTIVE

Ingredients

- 2 oz Apple Gin
- 0.75 oz elderflower liqueur
- 0.75 oz fresh lemon juice
- 0.5 oz honey syrup
- 2 oz tonic water
- Fresh thyme sprig for garnish
- Thin apple slice for garnish

Instructions

1. Prepare honey syrup (if not already made):
   - Mix equal parts honey and warm water
   - Stir until honey is fully dissolved
   - Let cool before using
   - Store refrigerated for up to 1 week
2. Chill your glass: Place a highball glass in the freezer briefly, or fill with ice water while you prepare ingredients (dump before building drink).
3. Shake the base: Add apple gin, elderflower liqueur, lemon juice, and honey syrup to a cocktail shaker with ice.
4. Shake well: Shake vigorously for 12-15 seconds until cold.
5. Strain over fresh ice: Fill your chilled highball glass with fresh ice, then strain the shaken mixture over it.
6. Top with tonic: Gently pour tonic water over the drink to preserve carbonation. Pour slowly down the side of the glass.
7. Garnish: Gently slap a thyme sprig between your hands to release aromatics, then add to the drink. Tuck a thin apple slice into the glass along the ice.
8. Serve with a straw.