



Sips & SPIRITS

Yara Ma Yha Who

2 oz Sweet Gwendoline Gin
1 oz Honey simple syrup
 $\frac{3}{4}$ oz fresh lemon juice ($\frac{1}{2}$ lemon)
Red Sparkling Wine to top

- 1) Fill cocktail shaker with ice, gin, syrup, & lemon
- 2) Shake vigorously
- 3) Strain mixture from cocktail shaker into glass
- 4) Top with red sparkling wine to taste
- 5) Enjoy!

Making Honey Simple Syrup:

- 0) Ingredients:
1 part honey; 1 part water
- 1) In small pot on medium-high heat, add equal parts honey and water
 - 2) Stir until honey has dissolved
 - 3) Lower to medium heat
 - 4) Let simmer for 5 minutes, stirring occasionally
 - 5) Remove from heat & let cool
 - 6) Store in fridge up to two weeks in lidded jar