



Honey Paloma

- 1 1/2 oz tequila
- 3 oz fresh grapefruit juice
- 1/2 oz fresh lime juice
- 1 1/2 tsp honey syrup
- Grapefruit soda, to top
- Salt
- Garnish: Flower or grapefruit wedge*



To make honey syrup:

Put equal parts of honey and water in a small saucepan. Boil, then turn down to a simmer and stir until the honey is completely dissolved. Cool. Store in an airtight container in the *refrigerator*.

Rim a stemless wine glass with salt. Add all the ingredients except the soda to a shaker with ice and shake for 20 seconds. Pour into the prepared glass. Top with the soda. Garnish with a flower or grapefruit wedge.