

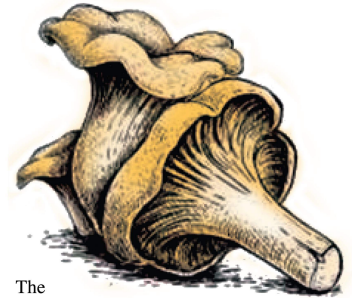
# French Harvest

*carriage house style*

*This is a surefire win in any book. It is light, sparkling, refreshing and delicious. The honey syrup is a trick I picked up from Murray's Fools Distillery Co, it's so floral and light.*

3 ounces	dry gin
2 ounce	fresh lemon juice
2 ounce	honey syrup
6 ounces	hard cider
2 large	lemon twists

1. Add the gin, lemon juice and honey syrup into a shaker with ice and shake until well-chilled.
2. Strain the mixture into a flute glass.
3. Top with the hard cider.
4. Garnish with the lemon twists.



The  
Carriage House  
Cooking School