

Southern Queen Bee

Refreshing, delicious and oh so beautiful, the Southern Queen Bee was made to refresh and delight. It might also create a little buzz. This signature cocktail, created by the award-winning Olde Blind Dog Irish Pub in Milton, GA, is a carefully crafted blend of blueberries, honey simple syrup, and Southern gin. The drink was inspired, sampled and approved by “The Queen of Southern Fiction” herself, Author Karen White. You’re sure to love this summertime refresher, served over ice and topped with club soda, lime and fresh mint. Enjoy with friends or while enjoying a good book. Also delicious served as a virgin drink, minus the gin. Here’s to summertime... and being the queen.



New York Times Bestselling Author
KAREN WHITE

RECIPE

Southern Queen Bee



Step One: Blueberry Honey Simple Syrup

Ingredients:

- 1/2 Cup Honey
- 1 Cup Water
- 4 Sprigs Fresh Mint
- 1 Whole Lemon
- 1 Cup Blueberries (fresh or frozen)

Preparation:

- Cut lemon into quarters
- Combine honey, water, mint, and lemon; steep over medium heat for 15-20 minutes
- Remove from heat and strain
 - Add strained syrup to a high speed blender, add blueberries and pulverize until smooth and blueberries are completely broken down. The syrup should be smooth and a deep purple color. Cool.

Step Two: Southern Queen Bee Drink

In a tall glass filled with ice, add:

- 1.5 oz Gin (Old 4th Distillery Gin)
- 1.5 oz Blueberry Honey Simple Syrup
- Shake or stir until well incorporated and frothy
- Top with club soda and garnish with lime and fresh mint
- Enjoy on your front porch with a good book, preferably a Karen White novel.

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