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# Bright One

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Servings: 1

Preparation Time: 15 minutes

Start to Finish Time: 15 minutes

## **FOR THE HONEY SYRUP**

**2 tablespoons clover or acacia honey**

**1 tablespoon hot water**

## **FOR THE DRINK**

**1/2 ounce fresh lemon juice**

**1 ounce yuzu juice**

**1/2 ounce distilled nonalcoholic spirits (such as Seedlip Garden 108)**

**splash ginger beer**

**1 bay leaf**

**1 mint leaf**

Make the honey syrup: In a cocktail shaker filled with ice, combine the lemon juice, yuzu juice, spirits, ginger beer and 3/4 ounce of the honey syrup. Shake well.

Strain the drink into a chilled coupe glass. Make a small incision in the bay leaf. Poke the mint leaf through the slit.

Garnish the drink with the bay-mint leaf.

## **Beverages**

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*Per Serving (excluding unknown items): 4 Calories; 0g Fat (0.0% calories from fat); trace Protein; 1g Carbohydrate; trace Dietary Fiber; 0mg Cholesterol; 1mg Sodium. Exchanges: 0 Vegetable; 0 Fruit.*