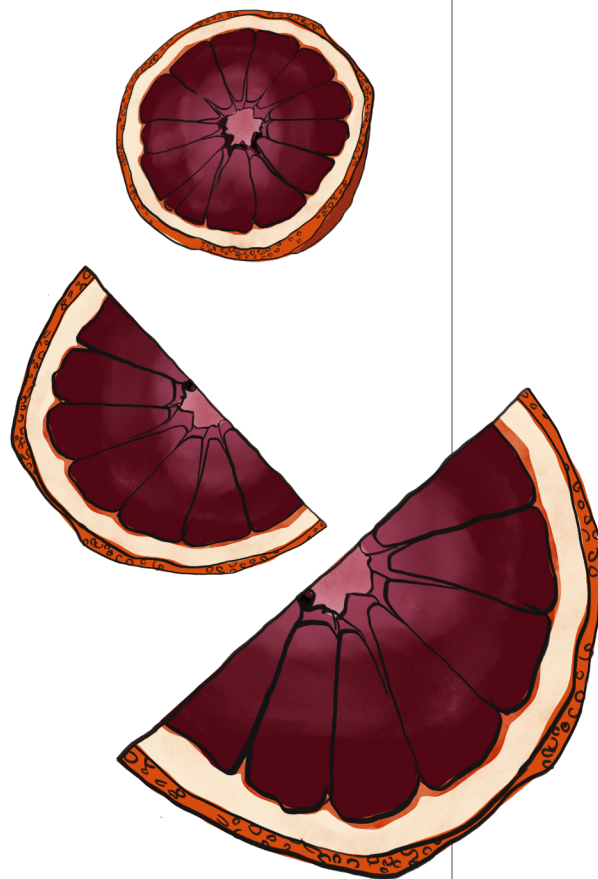


# Gin Mill Guelph



GIN MILL is Guelph's destination for from-scratch cocktails. We make absolutely everything possible in house using only the freshest ingredients. Every syrup. Every infusion. Every concoction is made right here by our team of expert mixologists. We also boast Guelph's only speakeasy (but don't tell anyone). Come see us for everything craft cocktail!



## Blood Orange Marmalade Bee's Knees

### Ingredients

- 3 blood oranges
- 2 cups honey
- 4 cups water
- 3 cups sugar
- 18 oz fresh squeezed lemon juice
- 18oz Dixon's Wicked Gin



### Instructions

1. Mix sugar, water and honey in a medium pot
2. Heat until rolling boil
3. Zest 2 blood oranges into pot, halve and squeeze blood orange juice into pot
4. Simmer for 20 mins, stirring often
5. Remove from heat and let cool to room temp
6. Strain through sieve or cheesecloth
7. In a cocktail shaker add:
  - 1.5oz fresh squeezed lemon juice
  - 1.5oz blood orange marmalade syrup
  - 1.5oz Dixon's Wicked Gin
8. Shake vigorously
9. Either strain into a coupe glass or pour dirty into a rocks glass.
10. Garnish with blood orange wheel and serve.