

# MIX *magic* MEYER'S MIST

This drink is designed to bridge the gap between the lingering chill of late winter and the brightness of early spring. It highlights the unique floral, sweet-tart profile of Meyer lemons, paired with warm vanilla and honey to evoke the lush, fragrant scent of a magnolia blossom in bloom.

## Ingredients:

- 1.5 oz Freshly squeezed Meyer lemon juice (about 1 medium lemon)
- 1 oz Vanilla-Honey Syrup (recipe below)
- 3-4 oz High-quality sparkling mineral water (chilled)
- 1 Large ice cube
- Garnish: A fresh sage leaf (smack it between your palms to release oils) and a thin wheel of Meyer lemon.

## Recipe:

1. *Combine:* In a shaker tin, combine the Meyer lemon juice and Vanilla-Honey Syrup. (Do not add ice to the shaker yet).
2. *Dry Shake:* Shake briefly to integrate the thick syrup with the juice.
3. *Build:* Place the large ice cube into a rocks glass or coupe.
4. *Pour:* Pour the lemon-honey mixture over the ice.
5. *Top:* Gently top with the chilled sparkling water. Stir once, very gently, to combine without killing the carbonation.
6. *Garnish:* Float the lemon wheel and tuck the sage leaf into the side of the glass.

The Vanilla-Honey Syrup (Prep)  
1/2 cup Honey (Orange Blossom honey works best)  
1/2 cup Water

1/2 tsp Vanilla bean paste (or 1 tsp vanilla extract)

Heat water and honey in a small saucepan over low heat until dissolved. Remove from heat and stir in vanilla. Let cool completely before using.

## Alcoholic Versions

The *Gin Variation* (Bright & Crisp):  
Add 2 oz of London Dry Gin to the shaker.  
The juniper cuts through the honey and highlights the floral lemon.

The *Bourbon Variation* (Warm & Southern):  
Add 2 oz of Wheated Bourbon. The vanilla notes in the bourbon pair perfectly with the syrup, creating a "Magnolia" version of a Whiskey Sour.

The first impression is the earthy, herbaceous scent of fresh sage, followed immediately by the sweet perfume of vanilla. The attack is bright and citrusy but lacks the harsh bite of standard lemons. The mid-palate is rounded and creamy due to the honey and vanilla, mimicking the velvety texture of a magnolia petal. The drink has a clean, effervescent, and slightly floral, leaving a warming sensation that feels appropriate for the changing season.

- RECIPE, PHOTO: EDITOR

