

# FIG AND HONEY FIZZ

## INGREDIENTS

- ¼ cup honey
- ¼ cup water
- 6 figs, sliced
- 2 sprigs thyme
- 1 cup soda water
- ½ cup apple cider
- Dash of orange bitters (optional)

## TO PREPARE

- Combine the honey, water and figs in a small saucepan. Bring to a simmer over low heat and whisk continuously until the honey is melted and the figs begin to soften. Add the thyme and let simmer for an additional 10 minutes, stirring often.
- Remove from heat and let the mixture sit for a few minutes. Remove the thyme and use a blender to blend the honey and figs into a smooth syrup.
- In a small pitcher, combine soda water, apple cider and bitters. Add 2 tbsp of the fig and honey syrup and stir. Pour into two glasses over ice and garnish with extra thyme and fig slices.

