



Valhalla's Nectar

Yields: 1 Cocktail

Total Time: 5 Minutes

We're tryin' to keep it authentic to the time period, the same way we like to keep things authentic with our people. We named this cocktail after the legendary afterlife for Viking warriors, and the Vikings, both as raiders and traders, had a tremendous influence on Europe during these dark times. One of their favorite things to drink after all that pillaging or commerce therapy was mead, a honey-based wine that is part of the drink. When we think of the Middle Ages (or the renaissance), we usually think of Europe, but advancements, both technological and culinary, were happening around the world. In the New World, pre-Spanish Central Americans were learning how to distill with agave, and we use Mezcal, honey simple syrup, and lime juice to make a righteous cocktail. Like a battle axe, it's perfectly balanced, sharp, and powerful.

Ingredients

- 2 oz Mead (sweet is preferred for this cocktail)
- 1 oz Mezcal
- 1 oz Water
- 1 oz lime juice
- 1 oz Honey simple syrup (ingredients/directions below)
- Ice

Ingredients for Honey Simple Syrup

- 12 oz Pure honey
- 12 oz Water

Directions for Honey Simple Syrup

- In a medium saucepan, heat the honey and water over medium heat, stirring constantly until evenly mixed and the honey is all mixed in right
- Let cool to room temp before using

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Directions

- Fill a metal shaker with ice
- Add all liquid ingredients
- Shake vigorously
- Fill a chalice with ice if you're inclined, or go without
- Sip one for the Gods, old and new