

Honey Syrup



Healthier and even more delicious than simple syrup, honey syrup is easy to whip up. Use this recipe to create an elegant syrup to use in cocktails as a substitute for simple syrup and agave nectar. Our honey syrup recipe will have you creating unique cocktails, sure to impress friends and family.

Ingredients

1 ½ cup Blackland Prairie Wildflower honey
1 cup water

Instructions

In a small saucepan, warm the water over medium heat then add honey, stirring constantly until honey dissolves. Do not boil. Remove from heat and let cool to room temperature, about 30 minutes. Store in an airtight container in refrigerator for up to 2 weeks.

Make this recipe even more fun! Use our Fiery Sweet Mesquite honey or our Lucky Lime & Sea Salt honey for a little extra flavor.

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Find more fun recipes using our infused honeys at www.lonestarbee.com!