



Mānuka Honey Greyhound Cocktail

Relax & enjoy with honey

Bees & Trees Mānuka Honey Simple Syrup

Before we can get into how to make this delicious summer cocktail, we need to cover how to make honey simple syrup. In cold liquid, honey tends to get clumpy and won't dissolve. This is a quick fix so you can enjoy honey in any recipe that calls for a simple syrup.

Ingredients

Bees and Trees Mānuka Honey
Water

Directions

1. Add equal parts honey and water into a small saucepan over medium heat. We recommend 1/2 a cup of each, as this syrup stays good for one month if refrigerated in an air-tight container.
2. Stir the mix until the honey has dissolved.
3. Allow to cool, then transfer to an airtight container.



Cocktail Time!

Ingredients

Vodka.....1.5 oz.
Grapefruit Juice.....4 oz.
Bees & Trees Mānuka Honey
Simple Syrup..... To taste
Fresh Rosemary (Optional)..... 1 sprig
Ice





Directions

1. Pour vodka, grapefruit juice, and your Bees & Trees Mānuka honey syrup into a cocktail shaker with ice.
2. Shake until combined.
3. Gently pour over ice.
4. Add a fresh sprig of rosemary & enjoy!

Voila! You've just made the perfect drink for those hot summer days. If you're not a fan of grapefruit, feel free to substitute the juice for something like pineapple or orange juice. Don't drink liquor? No worries, simply replace the vodka with another juice or lemon soda water for an equally refreshing mocktail.