

For those who like a cocktail, the Honey Board suggests “Honey Buzz Drinks with Honey Simple Syrup”:

[Honey Simple Syrup, an ingredient in recipes below: Combine 1 part hot water to 4 parts honey & stir]

Pink Honey Bee: Combine 1 ½ oz. vodka (can substitute spiced rum or citrus vodka), 1 oz. Honey Simple Syrup (see above), 2 oz. sweet and sour, and 1 oz. cranberry juice. Shake with ice and strain into a large cocktail or martini glass; garnish with maraschino cherry.

Honey Blossom: Put ice into a 12 oz. glass and, in order, add 1 oz. rum, 5 oz. orange juice, and 1 oz. Honey Simple Syrup (see above). Stir.

Lemon Drop: Rim martini glass with sugar. Combine 2 oz. vodka, squeezed juice from one lemon, and ice. Lightly muddle. Strain into a glass laced with 1 oz. honey simple syrup (see above). Serve Lemon Drop with a long lemon twist or thin slices of lemon.

More Cocktails with Honey from Assorted Websites:

Bumble Bee #3 (From the Webtender.com):

2 oz Gin

1 cup crushed Ice

2 dashes Lemon juice

2 tsp Honey

The crushed ice should be added first, followed by the honey. Stir the mixture as you pour the gin on top, which should be relatively chilled. Add lemon juice to taste, and place a wedge over the rim.

Honey Gin Cocktail (from the Benefits of Honey Blog):

Pour into cocktail shaker:

2 ounces of gin

1 tablespoon freshly squeezed lemon juice

1 tablespoon freshly squeezed orange juice

1 tablespoon of honey

Stir all the four ingredients together and make sure everything is well combined. After the liquid has incorporated, add ice and shake well. Pour the mixture into a glass.

Ballylickey Bait (From Barnonedrinks.com):

2 oz. Irish Whiskey

Sparkling Water (Cold, to taste)

Honey, to taste

Instructions

In an old-fashioned glass, muddle the honey and a little water until it dissolves. Add ice cubes and whiskey and fill with sparkling water. Stir gently and garnish with a lemon peel.

Honey Bee Cocktail (From Baronedrinks.com):

2 oz Jamaican dark rum

1/4 oz honey

1/2 oz lemon juice

Pour the rum, honey and lemon juice into a cocktail shaker half-filled with ice cubes. Shake well, strain into a cocktail glass, and serve.

Bee's Knees Cocktail

1 1/2 oz. White Rum

1/4 oz. Lemon Juice

1/2 oz. Honey

Shake with ice and strain into a cocktail glass.

Blue Blazer #2 [hot drink, really a toddy]

2 oz. Irish Whiskey

3 oz. Water

1 oz. Honey

1/2 oz. Lemon Juice

Combine ingredients in a saucepan and heat until the honey has dissolved or is starting to boil. Pour into a rocks glass with a teaspoon in it (to stop the glass from cracking if the drink is too hot). Good remedy for colds and the like!

901 Mia Margarita (From Barnonedrinks.com):

3 oz. 901 Silver Tequila

Passion Fruit

Lime Juice

1 oz. Honey; Shake with ice and strain into a margarita glass filled with ice.

A suggestion on mixing honey into drinks from Imbibe.com:

Making Honey Syrup

“Honey in all its gooey glory is tough to mix into cold drinks, so it’s best to thin it into a syrup. Pour equal amounts of honey and hot water into a glass container and stir. This formula, from Vince Lund at Beretta, makes a mild honey syrup. For a more concentrated honey flavor, with minimal cocktail dilution, bump up the honey-water ratio. At Barrio, Casey Robison uses two parts honey to one part water, and Milk & Honey’s Sam Ross prefers a 3-to-1 honey-water ratio. Let your palate be your guide. The syrup will keep its flavor in the refrigerator for up to three weeks.”