



**UCDAVIS**

**Honey and Pollination Center**

at the Robert Mondavi Institute



## LEMON INFUSED HONEY

### What you need:

- A pint jar and lid
- 3-4 lemons (either Meyers or Eureka – just make sure they are the same)
- 1 cup UCD Orange Blossom Honey

### Directions:

1. Wash the jar and the lemons.
2. With a sharp knife, thinly slice the lemons discarding the pithy end cuts. Remove as many seeds as you can.
3. Pour a small amount of the honey into the bottom of the jar and begin layering in slices of lemon and honey. You may need to cut slices in half or wedge them down the sides.
4. Once the jar is filled to the top, screw on the lid and wait a day. The lemons might float to the top and you can add more slices to the jar.
5. Store the jar in the refrigerator. The juice of the lemon mixes naturally with the honey and a fruity, lemony syrup begins to form. Within a month, the peel softens and becomes almost like candy. Store refrigerated up to a year.

### Use ideas:

- Add it to hot tea along with a bit of the fruit and peel, flavoring the tea even more richly.
- Pour over cereal, pancakes or waffles.
- Try it on vanilla ice cream.
- Make ice tea. As warm weather comes around, add the infusion to your favorite iced tea. Earl Grey offers a hint of bergamot, a type of citrus, in the tea itself. Let about 4 tea bags steep in a quart of water in the warm summer sun. Once warm, pour in half a cup of infused syrup. Pour over ice and garnish each glass of tea with a sprig of mint and a lemon slice from the jar.