

Watermelon Honey - A Sweet and Silky Summer Syrup

Watermelon Honey - Sweet, Smooth, and Perfectly Summery



TIME
30 min

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INGREDIENTS

1 large watermelon

Notes & Tips:

Seedless watermelon is easiest to work with, but if yours has seeds, just remove them before blending.

Ripe watermelon yields the sweetest flavor and reduces better into syrup.

Optional flavor twist: Add a squeeze of lemon juice or a pinch of cinnamon during simmering for a flavor boost.

How to Make Watermelon Honey:

Step 1: Prep the Watermelon:

Step 2: Blend:

Step 3: Simmer:

Step 4: Cool & Store:

Tips for Success:

Watch closely during the last 30 minutes of simmering-once it thickens, it can go from perfect to scorched quickly.

Strain if needed: If your watermelon had pulp, you can strain the final product through a mesh sieve for a smoother finish.

Let it cool fully before storing-it will thicken more as it chills.

How to Use Watermelon Honey:

Drizzled over pancakes, waffles, or French toast

Stirred into yogurt or oatmeal

As a sweetener for lemonade or iced blueberry

drinks

Swirled into smoothie bowls

As a topping for edible cookie dough

Dipped with fresh fruit, graham crackers, or monster cookie energy balls

Storage & Shelf Life:

Refrigerate: Keep in an airtight container for up to 2 weeks.

Freeze: Store in freezer-safe jars for up to 3 months. Thaw overnight in the fridge before using.

Stir before serving: Natural separation may occur-just give it a good stir.

More Recipes You'll Love:

Blueberry Lemonade

Edible Cookie Dough

3-Ingredient Chocolate Chip Oatmeal Breakfast Cookies

Big Family Banana Pudding

No-Bake Monster Cookie Energy Balls

Final Thoughts:

DIRECTIONS

1. **Step 1: Prep the Watermelon:** Cut your watermelon into chunks, removing the rind and any seeds.
2. **Step 2: Blend:** Place the chunks in a blender or food processor and blend until smooth. You should end up with a vibrant, juicy puree.
3. **Step 3: Simmer:** Pour the puree into a medium saucepan. Bring to a boil over medium-high heat, then reduce the heat and let it simmer on low for 1 to 2 hours. Stir occasionally to prevent sticking and watch as it thickens into a luscious syrup.
4. **Step 4: Cool & Store:** Once it's reduced and syrupy, let the mixture cool completely. Transfer to sterilized jars or glass containers and store in the refrigerator.
5. **Tips for Success:** Watch closely during the last 30 minutes of simmering-once it thickens, it can go from perfect to scorched quickly.
6. **Strain if needed:** If your watermelon had pulp, you can strain the final product through a mesh sieve for a smoother finish.
7. **Let it cool fully before storing-it will thicken more as it chills.**
8. **How to Use Watermelon Honey:** Watermelon honey is incredibly versatile! Try it:
9. Drizzled over pancakes, waffles, or : French toast
10. Stirred into yogurt or oatmeal
11. As a sweetener for lemonade or iced blueberry drinks
12. Swirled into smoothie bowls
13. As a topping for edible cookie dough
14. Dipped with fresh fruit, graham crackers, or monster

cookie energy balls

15. Storage & Shelf Life: Refrigerate: Keep in an airtight container for up to 2 weeks.
16. Freeze: Store in freezer-safe jars for up to 3 months. Thaw overnight in the fridge before using.
17. Stir before serving: Natural separation may occur-just give it a good stir.
18. More Recipes You'll Love: If watermelon honey made you smile, you'll love these other refreshing and snackable favorites:
19. Blueberry : Lemonade
20. Edible : Cookie Dough
21. 3-Ingredient Chocolate Chip Oatmeal Breakfast Cookies
22. Big : Family Banana Pudding
23. No-Bake : Monster Cookie Energy Balls
24. Final Thoughts: Watermelon Honey is a dreamy, fruit-forward syrup that's as fun to make as it is to eat. Whether you're jazzing up a weekday breakfast or dressing a dessert board, this naturally sweet treat adds a splash of summer to every bite.
25. Give it a try, and let me know how you use it! Tag @ChefManiac or share your version in the comments-and don't forget to explore more creative seasonal recipes at ChefManiac.com.

SWAPS & NOTES

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How to Use Watermelon Honey Watermelon honey is incredibly versatile!

More recipes: [ChefManiac.com](https://chefmaniac.com)

Original recipe: <https://chefmaniac.com/watermelon-honey-a-sweet-and-silky-summer-syrup/>