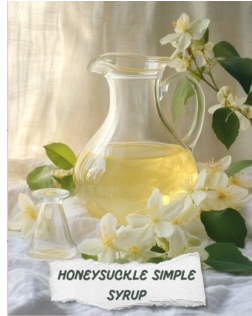


Honeysuckle Syrup Recipe: A Floral Touch for Cocktails & Lemonade

Honeysuckle Simple Syrup: Capture the Sweetness of Summer



TIME
2 min

PRINT
Recipe Card

SAVE
PDF

SOURCE
ChefManiac

INGREDIENTS

1 Cup Water

1 Cup Ripe Honeysuckle Flowers (only the yellow blossoms)

3/4 Cup White Granulated Sugar

Swaps and Notes:

Honeysuckle: Make sure to use only the edible species (*Lonicera japonica* is common in the U.S.). Avoid any flowers sprayed with pesticides or growing near roads.

Sugar: You can swap white sugar with honey or agave, but it may alter the floral profile.

Add-ins: A strip of lemon peel or a vanilla bean can enhance the flavor, but try it pure first!

Step-by-Step Instructions:

Rinse the Blossoms: Gently rinse your honeysuckle flowers in cold water to remove dirt or bugs. Avoid bruising them.

Steep the Flowers: Heat 1 cup of water in the microwave (2 minutes should do). Add honeysuckle flowers, cover, and steep for 2 hours. Longer steeping (up to overnight in the fridge) intensifies the flavor.

Strain: Pour the steeped liquid through a fine sieve or coffee filter into a clean bowl or pot to remove the blossoms.

Make the Syrup: In a saucepan, gently reheat the strained infusion. Once simmering, remove from heat and stir in the sugar until fully dissolved.

Cool and Store: Let the syrup cool to room temperature, then transfer to a clean jar or bottle. Store in the refrigerator and use within 2-3 weeks.

Tips for Success:

Use freshly picked flowers for the best flavor.

Don't boil the flowers-gentle steeping preserves the delicate essence.

For a crystal-clear syrup, use a coffee filter during the straining step.

Label your jar with the date so you know when to use it by.

Serving Suggestions & Pairings:

Cocktails: Mix with gin, vodka, or rum for a floral twist.

Mocktails: Add to club soda with a lemon wedge.

Lemonade: Stir into homemade or store-bought lemonade for an instant upgrade.

Desserts: Drizzle over vanilla ice cream, Greek yogurt, or these chocolate chip cookie dough brownie bombs.

Drinks: A splash in iced tea or blueberry lemonade is divine.

Storage and Leftover Tips:

Keep your syrup refrigerated in an airtight container for up to 2-3 weeks.

Freeze leftovers in ice cube trays for easy single servings.

If it turns cloudy or smells off, it's time to discard.

More Recipes You'll Love:

[This Blueberry Lemonade is My Favorite Refreshing Drink for Sunny Days](#)

[These Chocolate Chip Cookie Dough Brownie Bombs Are My Favorite Sweet Obsession](#)

[This Edible Cookie Dough Is My Favorite No-Bake Treat for Late Night Cravings](#)

[This No-Bake Oreo Cream Pie Is My Favorite Quick Dessert Hack](#)

[These Caramel Apple Nachos Are My Favorite Quick Fall Dessert Trick](#)

Final Thoughts:

DIRECTIONS

1. **Rinse the Blossoms:** Gently rinse your honeysuckle flowers in cold water to remove dirt or bugs. Avoid bruising them.
2. **Steep the Flowers:** Heat 1 cup of water in the microwave (2 minutes should do). Add honeysuckle flowers, cover, and steep for 2 hours. Longer steeping (up to overnight in the fridge) intensifies the flavor.
3. **Strain:** Pour the steeped liquid through a fine sieve or coffee filter into a clean bowl or pot to remove the blossoms.
4. **Make the Syrup:** In a saucepan, gently reheat the strained infusion. Once simmering, remove from heat and stir in the sugar until fully dissolved.
5. **Cool and Store:** Let the syrup cool to room temperature, then transfer to a clean jar or bottle. Store in the refrigerator and use within 2-3 weeks.
6. **Tips for Success:** Use freshly picked flowers for the best flavor.
7. **Don't boil the flowers-gentle steeping preserves the delicate essence.**
8. **For a crystal-clear syrup, use a coffee filter during the straining step.**
9. **Label your jar with the date so you know when to use it by.**
10. **Serving Suggestions & Pairings:** This syrup is incredibly versatile:
11. **Cocktails:** Mix with gin, vodka, or rum for a floral twist.
12. **Mocktails:** Add to club soda with a lemon wedge.

13. Lemonade: Stir into homemade or store-bought lemonade for an instant upgrade.
14. Desserts: Drizzle over vanilla ice cream, Greek yogurt, or these chocolate chip cookie dough brownie bombs.
15. Drinks: A splash in iced tea or blueberry lemonade is divine.
16. Storage and Leftover Tips: Keep your syrup refrigerated in an airtight container for up to 2-3 weeks.
17. Freeze leftovers in ice cube trays for easy single servings.
18. If it turns cloudy or smells off, it's time to discard.
19. More Recipes You'll Love: This Blueberry Lemonade is My Favorite Refreshing Drink for Sunny Days
20. These : Chocolate Chip Cookie Dough Brownie Bombs Are My Favorite Sweet Obsession
21. This : Edible Cookie Dough Is My Favorite No-Bake Treat for Late Night Cravings
22. This : No-Bake Oreo Cream Pie Is My Favorite Quick Dessert Hack
23. These : Caramel Apple Nachos Are My Favorite Quick Fall Dessert Trick
24. Final Thoughts: Homemade honeysuckle simple syrup is like capturing sunshine in a bottle. It's a celebration of seasonal beauty and a sweet nod to childhood memories. Try it once, and you'll want to make it every year.
25. If you enjoyed this recipe, let me know in the comments or tag me on social @chefmaniac. Don't forget to subscribe for more seasonal inspiration and simple recipes with big flavor. ??

SWAPS & NOTES

Honeysuckle: Make sure to use only the edible species (*Lonicera japonica* is common in the U.S.).

Avoid any flowers sprayed with pesticides or growing near roads.

Sugar: You can swap white sugar with honey or agave, but it may alter the floral profile.

Add-ins: A strip of lemon peel or a vanilla bean can enhance the flavor, but try it pure first!

TIPS FOR SUCCESS

Use freshly picked flowers for the best flavor.

Don't boil the flowers-gentle steeping preserves the delicate essence.

For a crystal-clear syrup, use a coffee filter during the straining step.

Label your jar with the date so you know when to use it by.

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

Original recipe: <https://chefmaniac.com/honeysuckle-syrup-recipe-a-floral-touch-for-cocktails-lemonade/>