

Le Sirop de
MONIN®

CLEAN
LABEL

Turn Up the Heat

Spice things up with Monin's 2023 Flavor of the Year, Hot Honey. We're turning up the heat on your beverage and culinary creations with the perfect balance of sweet and spice. **Monin's Hot Honey** syrup is the simple, versatile solution for adding that spicy kick customers crave!



- **Versatility:** The perfect consistency to easily incorporate into cocktail, mocktail and culinary creations, or to use as a food topping
- **Well-Balanced:** Just enough jalapeño pepper spice to complement the organic wildflower honey
- **On-Trend, Growing Flavor:** Hot Honey's on-menu growth is projected to outpace nearly all other culinary and beverage flavors over the next 4 years*
- **High Purchase Interest:** 70% of consumers are likely to try hot honey-flavored foods and beverages**

Ordering Information

1L PET, 4/case **M-FR340F**

Shelf Life - Unopened

18 months



Scan for
additional
product
information

☒ NO ARTIFICIAL
INGREDIENTS

☒ KOSHER

☒ DAIRY FREE

☒ NON GMO

☒ GLUTEN FREE

☒ ORGANIC HONEY

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*Datassential

**Monin proprietary research among spicy beverage acceptors



Hot Honey Iced Tea

Glass Size: 16 oz.

- $\frac{3}{4}$ oz. Monin Hot Honey Syrup
- 6 oz. unsweet tea

Fill serving glass full of ice. Pour ingredients into serving glass in order listed. Pour mixture into mixing tin and back into serving glass to mix.



Hot Honey Lemonade

Glass Size: 16 oz.

- $\frac{3}{4}$ oz. Monin Hot Honey Syrup
- 6 oz. lemonade

Fill serving glass full of ice. Pour ingredients into serving glass in order listed. Pour mixture into mixing tin and back into serving glass to mix.



Hot Honey Soda

Glass Size: 16 oz.

- 1 oz. Monin Hot Honey Syrup
- 7 oz. club soda

Fill serving glass full of ice. Pour ingredients into serving glass in order listed. Pour mixture into mixing tin and back into serving glass to mix.



Honey Bee Sting

Glass Size: 12 oz.

- 2 oz. gin
- $\frac{3}{4}$ oz. Monin Hot Honey Syrup
- $\frac{3}{4}$ oz. fresh lemon juice

Fill serving glass full of ice. Pour ingredients into mixing glass with $\frac{2}{3}$ ice in order listed. Cap, shake and strain into serving glass with ice.



Hot Honey Frappé

Glass Size: 16 oz.

- 1 $\frac{1}{2}$ oz. Monin Neutral Beverage Base
- 1 oz. Monin Hot Honey Syrup
- 2 scoops vanilla ice cream
- 1 oz. milk

Fill blender cup full of ice. Add ingredients into blender cup in order listed. Cap and blend until smooth. Pour into serving glass.



Hot Honey Buffalo Sauce

- $\frac{1}{4}$ cup Monin Hot Honey Syrup
- 1 cup hot sauce
- $\frac{1}{4}$ lb (1 stick) unsalted butter
- salt

Combine the hot sauce and syrup in a small sauce pot and bring up to a simmer. Remove from heat and add the stick of butter to the hot sauce mixture, whisking constantly until the butter is completely melted and well incorporated. Season to taste with salt.

Bee the Difference

Since 2008, Monin has partnered with honeybee farmers around the country, feeding colonies with syrup production overages. To date, this program is responsible for supporting millions of bees and helping to prevent colony collapse disorder.



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