Chamomile Honey Simple Syrup

Ingredients

1 Cup Boiling Water

1 Cup Honey

3 Chamomile Tea Bag

Instructions

Step 1 – Pour the boiling water into a jar then add in the honey.

Step 2 – Take the 3 chamomile tea bags and steep them into the mixture.

Step 3 – Give it a good shake and let the simple syrup sit for a few minutes.

Notes

Caution: Be sure to let the syrup cool down in the fridge for a couple of hours before putting it to use. It will keep for about two weeks stored in the fridge.

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