

# DRINKS





# *Our* **STORY**



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Mike's Hot Honey® has been elevating everyday food experiences since 2010, when its first drizzle on a pizza at Paulie Gee's in Brooklyn sparked a word-of-mouth sensation, creating a new category of pizza topping. By popular demand, Mike started selling his hand-made hot honey bottles to the pizzeria's patrons, local restaurants and businesses. To Mike's surprise, bartenders were some of the first people to experiment with Mike's Hot Honey, creating unique sweet and spicy versions of Old Fashioneds, Palomas, Hot Toddies and more. 15 years later, Mike's Hot Honey Syrup was created to bring the sweet-heat combo to even more beverages.

Mike's Hot Honey can be found in thousands of restaurants and retailers across the country, with the same original recipe inside. Using 100% pure honey infused with real chili peppers, its one-two flavor punch of sweetness then heat makes any dish more dynamic. Mike's Hot Honey empowers chefs, mixologists & eaters everywhere to create and share extraordinary meals.

Drizzle the Mike's!



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Make your own Mike's Hot Honey syrup



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**Make your own Mike's Hot Honey Syrup:**

**Mix 1:1 Mike's  
Hot Honey + water**

keep refrigerated



**Or pick up our new shelf-stable Mike's Hot Honey syrup!**  
see end of booklet for product info





*Cocktails*



*Mike's*  
**HOT  
HONEY**

# CLASSIC *Margarita*

## *Ingredients:*

2 oz tequila

1 oz lime juice

1/2 oz orange liqueur

1/2 oz Mike's Hot Honey Syrup (1:1 MHH and water)

Lime wedges

Coarse salt



## *Directions:*

1. Dip the rim of your glass in Mike's Hot Honey Syrup, then dip in a dish of coarse salt.
2. Strain into the glass and garnish with lime wedge.

Variation: Use chili lime seasoning (like Tajin) in place of coarse salt for a spicier rim.



# STING LIKE *a Bee*

## *Ingredients:*

1 1/2 oz bourbon

1/2 oz grapefruit liqueur

1 oz grapefruit juice

1/2 oz Mike's Hot Honey

1/2 oz lemon juice

1/2 oz chickpea water (secret vegan foamer) or 1 egg white

Angostura bitters



## *Directions:*

1. Combine all ingredients besides bitters and dry shake for at least 30 seconds to foam the chickpea/egg white.
2. Add ice and shake for another 30 seconds.
3. Spritz on top with Angostura Bitters. (The honeycomb stencil was made with a plastic lid and an x-acto knife).



# WATERMELON *Mule*

## *Ingredients:*

4 oz watermelon chunks  
(or watermelon juice)

1 1/2 oz vodka

1/4 oz Mike's Hot Honey Syrup

Splash of ginger beer or soda water

Lime wedge

Mint

## *Directions:*

1. Blend or shake first 3 ingredients.
2. Pour over ice and finish with ginger beer or soda water.
3. Garnish with lime and/or mint.



# CLASSIC

## Michelada

### *Ingredients:*

8 oz light Mexican lager (we like Tecate or Modelo)  
3 oz tomato juice  
1/2 oz lime juice  
1 oz Mike's Hot Honey Syrup  
Soy sauce  
Hot sauce  
Worcestershire sauce  
Chili lime seasoning (like Tajin)  
Kosher salt

### *Directions:*

1. Mix salt and chili lime seasoning on a plate, use lime wedge to rim a pint glass, dip in salt/chili lime mixture to coat.
2. Fill the glass with ice, add tomato juice, Mike's Hot Honey Syrup, lime juice and dashes of soy sauce, hot sauce and worcestershire to your preference.
3. Fill with beer and garnish with lime.



# BEES *Knees*

## *Ingredients:*

- 2 oz gin
- 1 oz Mike's Hot Honey Syrup
- 1 oz lemon juice
- Lemon peel

## *Directions:*

1. Add gin, Mike's Hot Honey Syrup, lemon juice and ice to cocktail shaker and shake for 30 seconds.
2. Strain into a glass.
3. Garnish with lemon peel.



# OLD *Fashioned*

## *Ingredients:*

- 2 oz bourbon or rye whiskey
- 1/2 oz Mike's Hot Honey Syrup
- 2 Amarena cherries
- Angostura Bitters
- Orange Peel

## *Directions:*

1. Mix 3 dashes of bitters with Mike's Hot Honey Syrup in a glass or cocktail shaker.
2. Add 2 oz of bourbon and stir with ice. Strain over one large ice cube in a cocktail glass.
3. Garnish with orange peel and 2 cherries.



# BOOZY *Bee*

## *Ingredients:*

2 1/2 oz rum  
3/4 oz Mike's Hot Honey Syrup  
1/2 oz lime juice  
4 1/2 oz pineapple juice  
Dash of tiki bitters  
Lime wedge

## *Directions:*

1. Add rum, Mike's Hot Honey Syrup, lime juice, and pineapple juice to shaker.
2. Shake with ice.
3. Strain into a glass over ice.
4. Add dash of bitters.
5. Garnish with lime.







*Mocktails*



# SHRUB & *Soda*



## *Ingredients:*

8 oz Mike's Hot Honey Syrup (1:1 MHH and water)  
8 oz white vinegar  
12 oz blackberries  
Club soda  
Lime

## *Directions:*

### **Batch Shrub:**

1. Mix 8oz Mike's Hot Honey Syrup with 12 oz blackberries in a large mason jar. Seal and leave at room temperature for 24 hours, then strain blackberries and reserve the liquid.
2. Mix reserved liquid with 1 cup vinegar and chill in the refrigerator for 1 week. Shrub can keep up to 6 months.

### **Make Mocktail:**

3. Pour 1 oz shrub over ice, top with club soda and garnish with lime.



# MIKE'S

## *No Fashioned*

### *Ingredients:*

2 oz zero-proof bourbon  
(we prefer Ritual)  
1 oz Mike's Hot Honey Syrup  
2 Amarena cherries  
Angostura bitters  
Orange segment & peel

### *Directions:*

1. Mix 3 dashes of bitters with Mike's Hot Honey Syrup. Muddle with a small segment of orange and add 2 oz of zero-proof bourbon.
2. Strain over one large ice cube in a cocktail glass.
3. Garnish with orange peel and 2 cherries.



# PINEAPPLE *Basil Smash*

## *Ingredients:*

4 oz pineapple juice  
3 basil leaves  
1 oz Mike's Hot Honey Syrup  
Club Soda  
Chili lime seasoning (like Tajin)  
Lime

## *Directions:*

1. Slap 3 leaves of fresh basil in between your hands to release the natural oils and fragrance.
2. Shake pineapple juice, basil, Mike's Hot Honey Syrup and 2 lime wedges with ice in a cocktail shaker.
3. Strain over ice in a cocktail glass rimmed with chili seasoning. Garnish with a lime or pineapple wedge.





Mike's  
**HOT**  
**HONEY.**  
INFUSED WITH CHILIES

Net Wt. 12 oz (340g)



*Coffee  
& tea*



Mike's  
**HOT  
HONEY.**  
CHILIES

# HOT HONEY *Latte*



## *Ingredients:*

- 1 oz Mike's Hot Honey Syrup (1:1 MHH and water)
- 2 oz espresso
- 9 oz steamed milk

## *Directions:*

1. Brew 2 oz espresso.
2. Steam 9 oz milk to 150°F.
3. Stir Mike's Hot Honey Syrup into espresso.
4. Top with steamed milk.



Variation: Add chocolate syrup to make it a Mike's Hot Honey Mocha.

# SWEET & SPICY

## *Iced Tea*

### *Ingredients:*

8 oz brewed tea (we prefer peach)  
2 oz Mike's Hot Honey Syrup  
Lemon

### *Directions:*

1. Pour all the ingredients into an ice-filled glass.
2. Garnish with a lemon wedge.



Variation: Use 4 oz of brewed tea and 4 oz of lemonade to make it an Arnold Palmer.



# STRAWBERRY *Lemonade*

## *Ingredients:*

8 oz lemonade

1 oz Mike's Hot Honey Syrup

Strawberries

## *Directions:*

1. Muddle a few strawberries in a glass.
2. Add Mike's Hot Honey Syrup.
3. Fill glass with ice and lemonade.
4. Garnish with a strawberry or lemon wedge.







# *Frozen Drinks*

# VANILLA *Milkshake*

## *Ingredients:*

1 pint vanilla ice cream

4 oz Mike's Hot Honey Syrup (1:1 MHH and water)

4 oz milk

Mike's Hot Honey

Whipped cream

Makes 2 servings.

## *Directions:*

1. Add ice cream, Mike's Hot Honey Syrup and milk to blender and blend for 1 minute.
2. Drizzle Mike's Hot Honey on the inside of two chilled glasses.
3. Pour the milkshake into the glasses, top with whipped cream and a Mike's Hot Honey drizzle.



# MEXICAN "Hot" Chocolate

## *Ingredients:*

1 pint chocolate ice cream  
4 oz Mike's Hot Honey Syrup  
4 oz milk  
Chocolate chunks or shavings  
Cinnamon  
Makes 2 servings.

## *Directions:*

1. Add ice cream, Mike's Hot Honey syrup and milk to blender. Blend for 1 minute.
2. Stir chocolate chunks into blended mixture.
3. Pour the milkshake into 2 glasses, top with whipped cream, garnish with cinnamon and a Mike's Hot Honey drizzle.



# APPLE FROZEN

## Swirl

### *Ingredients:*

2 oz cognac  
1 oz apple brandy  
4 oz pomegranate juice  
1 oz Mike's Hot Honey Syrup  
1 tsp grated ginger  
Mike's Hot Honey

### *Directions:*

1. Add all measured ingredients to a blender with a cup of ice. Blend until smooth.
2. Pour into a glass drizzled with Mike's Hot Honey.
3. Garnish with more grated ginger, if desired.



# MANGO *Smoothie*

## *Ingredients:*

- 2 cups frozen mango chunks
- 1/2 cup plain greek yogurt
- 1/2 cup milk
- 2 oz Mike's Hot Honey Syrup
- 1/2 oz lime juice
- 1 ripe banana

## *Directions:*

1. Add all ingredients to a blender and blend until smooth.  
Add a cup of ice if you want a thicker, colder texture.
2. Pour into a glass.



# Our PRODUCTS

Elevate any meal with the versatile sweet-heat of Mike's Hot Honey. Choose from our Original recipe or the bold Extra Hot. Visit [mikeshothoney.com](http://mikeshothoney.com) for additional recipes and more information.

## WHERE TO FIND MIKE'S HOT HONEY

Find us in the honey aisle at your favorite grocery store.

Scan locator QR Code.



192 OZ  
*Jug*

24 OZ  
*Chef's Bottle*

12 OZ  
*Squeeze Bottle*

Available in pack sizes from single-serve to bulk jugs for restaurants and bars.

*New!*

# MIKE'S HOT HONEY SYRUP

Infuse your favorite beverages with the signature sweet heat of Mike's Hot Honey. Crafted with our iconic chili-infused honey, this syrup adds a delicious kick to cocktails, coffee and more.



750 mL (6ct case)  
MHHSY7506

*Bottle*

Mike's Hot Honey Syrup is shelf-stable and available through food-service distributors and [mikeshothoney.com](http://mikeshothoney.com).

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*Mike's*  
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HONEY**®

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