Lemon, Ginger, Honey blend has been recognized for its healing properties. When these elements are combined together, it makes a knock-out remedy against a myriad of ailments.

A fresh take on a traditional family favourite, MONIN Lemon, Ginger, Honey syrup features a subtle combination of zesty lemon, a warming ginger zing and a delightful round honey taste. Create an array of revitalizing concoctions ranging from hot toddies to shaken iced teas with this incredibly versatile combo!
Healthy drinks pop to my mind when thinking of the combination of these three flavours! My personal twist is to combine MONIN Lemon, Ginger, Honey syrup with freshly brewed jasmine tea and red dates to make a revitalizing oriental drink.

**Lemon Ginger Honey Whiskey Sour**
- 30 ml MONIN Lemon, Ginger, Honey syrup
- 60 ml bourbon
- 10 ml lemon juice
- 2 dashes creole bitters
- 8 pcs mint leaves

Add all ingredients into a shaker with ice except Whiskey and shake vigorously. Strain drink into a glass over ice. Float the lemony whisky on top of the drink. Garnish with a piece of candied ginger.

**Lemon, Ginger, Honey Creole Snow Ball**
- 30 ml MONIN Lemon Ginger, Honey syrup
- 60 ml bourbon
- 10 ml lemon juice
- 2 dashes creole bitters
- 8 pcs mint leaves

Add all ingredients into a shaker filled with ice and shake vigorously. Strain into a rock glass filled with crushed ice. Top with more crushed ice to form a snow ball on top of the drink. Garnish with mint sprigs or green apple fan.

**Lemon, Ginger, Honey Herbal Grog**
- 30 ml MONIN Lemon Ginger, Honey syrup
- 60 ml rum
- 60 ml water
- 2 pcs orange peel

Steam ingredients together in a pitcher until hot. Pour mix in a mug and garnish with cinnamon stick and cloves.

**Lemon, Ginger, Honey Mule**
- 20 ml MONIN Lemon Ginger, Honey syrup
- 60 ml cognac
- 120 ml ginger ale

Combine all ingredients in a glass, except for ginger ale. Add ice and stir well. Top up with ginger ale. Garnish with lemon wedges.

**Lemon, Ginger, Honey Mojito**
- 30 ml MONIN Lemon Ginger, Honey syrup
- 10 ml MONIN Wild Mint syrup
- 120 ml soda water
- 2 slices lemon
- 8 pcs mint leaf

Pour all ingredients into glass with ice crazy, stir, serve. Garnish with mint leaves.

**Hot Toddy**
- 30 ml MONIN Lemon, Ginger, Honey syrup
- 150 ml hot water

Pour Monin syrup into a latte glass/mug. Add hot water and stir. Garnish with lemon slice.

**Lemon, Ginger, Honey Mojito**
- 30 ml MONIN Lemon Ginger, Honey syrup
- 10 ml MONIN Wild Mint syrup
- 120 ml soda water
- 2 slices lemon
- 8 pcs mint leaf

Pour all ingredients into glass with ice cubes, stir, serve. Garnish with mint leaves.

**Passion Lemon Ginger Honey Smoothie**
- 30 ml MONIN Lemon Ginger, Honey syrup
- 15 ml Le Fruit de MONIN Passion Fruit
- 1 scoop Le Frappé de MONIN Non Dairy
- 120 ml water

Blend all ingredients with ice cubes until smooth, pour into glass. Garnish with lemon slice.

**Lemon, Ginger, Honey Lemonade**
- 30 ml MONIN Lemon Ginger, Honey syrup
- 150 ml sparkling water

Pour MONIN product into a glass filled with ice. Top up with chilled sparkling water. Garnish with lemon wedge.

**Pink Lemon, Ginger, Honey Cooler**
- 15 ml MONIN Lemon, Ginger, Honey syrup
- 15 ml MONIN Pink Grapefruit syrup
- 150 ml soda water

Pour all ingredients into glass with ice cubes and stir. Garnish with lemongrass and serve.

**Lemon, Ginger, Honey Whiskey Sour**
- 30 ml MONIN Lemon, Ginger, Honey syrup
- 60 ml blended scotch whiskey
- 10 ml lemon juice

Add all ingredients into a shaker with ice except Whiskey and shake vigorously. Strain drink into a glass over ice. Float the lemony whisky on top of the drink. Garnish with a piece of candied ginger.

**Lemon, Ginger, Honey Creole Snow Ball**
- 30 ml MONIN Lemon Ginger, Honey syrup
- 60 ml bourbon
- 10 ml lemon juice
- 2 dashes creole bitters
- 8 pcs mint leaves

Add all ingredients into a shaker filled with ice and shake vigorously. Strain into a rock glass filled with crushed ice. Top with more crushed ice to form a snow ball on top of the drink. Garnish with mint sprigs or green apple fan.

**Lemon, Ginger, Honey Herbal Grog**
- 30 ml MONIN Lemon Ginger, Honey syrup
- 60 ml rum
- 60 ml water
- 2 pcs orange peel

Steam ingredients together in a pitcher until hot. Pour mix in a mug and garnish with cinnamon stick and cloves.

**Lemon, Ginger, Honey Mule**
- 20 ml MONIN Lemon Ginger, Honey syrup
- 60 ml cognac
- 120 ml ginger ale

Combine all ingredients in a glass, except for ginger ale. Add ice and stir well. Top up with ginger ale. Garnish with lemon wedges.

**Lemon, Ginger, Honey Mojito**
- 30 ml MONIN Lemon Ginger, Honey syrup
- 10 ml MONIN Wild Mint syrup
- 120 ml soda water
- 2 slices lemon
- 8 pcs mint leaf

Pour all ingredients into glass with ice cubes, stir, serve. Garnish with mint leaves.

**Passion Lemon Ginger Honey Smoothie**
- 30 ml MONIN Lemon Ginger, Honey syrup
- 15 ml Le Fruit de MONIN Passion Fruit
- 1 scoop Le Frappé de MONIN Non Dairy
- 120 ml water

Blend all ingredients with ice cubes until smooth, pour into glass. Garnish with orange peel.

**Lemon, Ginger, Honey Lemonade**
- 30 ml MONIN Lemon Ginger, Honey syrup
- 150 ml sparkling water

Pour MONIN product into a glass filled with ice. Top up with chilled sparkling water. Garnish with lemon wedge.

**Pink Lemon, Ginger, Honey Cooler**
- 15 ml MONIN Lemon, Ginger, Honey syrup
- 15 ml MONIN Pink Grapefruit syrup
- 150 ml soda water

Pour all ingredients into glass with ice cubes and stir. Garnish with lemongrass and serve.

**Lemon, Ginger, Honey Whiskey Sour**
- 30 ml MONIN Lemon, Ginger, Honey syrup
- 60 ml blended scotch whiskey
- 10 ml lemon juice

Add all ingredients into a shaker with ice except Whiskey and shake vigorously. Strain drink into a glass over ice. Float the lemony whisky on top of the drink. Garnish with a piece of candied ginger.

**Lemon, Ginger, Honey Creole Snow Ball**
- 30 ml MONIN Lemon Ginger, Honey syrup
- 60 ml bourbon
- 10 ml lemon juice
- 2 dashes creole bitters
- 8 pcs mint leaves

Add all ingredients into a shaker filled with ice and shake vigorously. Strain into a rock glass filled with crushed ice. Top with more crushed ice to form a snow ball on top of the drink. Garnish with mint sprigs or green apple fan.

**Lemon, Ginger, Honey Herbal Grog**
- 30 ml MONIN Lemon Ginger, Honey syrup
- 60 ml rum
- 60 ml water
- 2 pcs orange peel

Steam ingredients together in a pitcher until hot. Pour mix in a mug and garnish with cinnamon stick and cloves.

**Lemon, Ginger, Honey Mule**
- 20 ml MONIN Lemon Ginger, Honey syrup
- 60 ml cognac
- 120 ml ginger ale

Combine all ingredients in a glass, except for ginger ale. Add ice and stir well. Top up with ginger ale. Garnish with lemon wedges.

**Lemon, Ginger, Honey Mojito**
- 30 ml MONIN Lemon Ginger, Honey syrup
- 10 ml MONIN Wild Mint syrup
- 120 ml soda water
- 2 slices lemon
- 8 pcs mint leaf

Pour all ingredients into glass with ice cubes, stir, serve. Garnish with mint leaves.

**Passion Lemon Ginger Honey Smoothie**
- 30 ml MONIN Lemon Ginger, Honey syrup
- 15 ml Le Fruit de MONIN Passion Fruit
- 1 scoop Le Frappé de MONIN Non Dairy
- 120 ml water

Blend all ingredients with ice cubes until smooth, pour into glass. Garnish with orange peel.

**Lemon, Ginger, Honey Lemonade**
- 30 ml MONIN Lemon Ginger, Honey syrup
- 150 ml sparkling water

Pour MONIN product into a glass filled with ice. Top up with chilled sparkling water. Garnish with lemon wedge.

**Pink Lemon, Ginger, Honey Cooler**
- 15 ml MONIN Lemon, Ginger, Honey syrup
- 15 ml MONIN Pink Grapefruit syrup
- 150 ml soda water

Pour all ingredients into glass with ice cubes and stir. Garnish with lemongrass and serve.

**Lemon, Ginger, Honey Whiskey Sour**
- 30 ml MONIN Lemon, Ginger, Honey syrup
- 60 ml blended scotch whiskey
- 10 ml lemon juice

Add all ingredients into a shaker with ice except Whiskey and shake vigorously. Strain drink into a glass over ice. Float the lemony whisky on top of the drink. Garnish with a piece of candied ginger.

**Lemon, Ginger, Honey Creole Snow Ball**
- 30 ml MONIN Lemon Ginger, Honey syrup
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- 8 pcs mint leaves

Add all ingredients into a shaker filled with ice and shake vigorously. Strain into a rock glass filled with crushed ice. Top with more crushed ice to form a snow ball on top of the drink. Garnish with mint sprigs or green apple fan.

**Lemon, Ginger, Honey Herbal Grog**
- 30 ml MONIN Lemon Ginger, Honey syrup
- 60 ml rum
- 60 ml water
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Steam ingredients together in a pitcher until hot. Pour mix in a mug and garnish with cinnamon stick and cloves.

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Combine all ingredients in a glass, except for ginger ale. Add ice and stir well. Top up with ginger ale. Garnish with lemon wedges.

**Lemon, Ginger, Honey Mojito**
- 30 ml MONIN Lemon Ginger, Honey syrup
- 10 ml MONIN Wild Mint syrup
- 120 ml soda water
- 2 slices lemon
- 8 pcs mint leaf

Pour all ingredients into glass with ice cubes, stir, serve. Garnish with mint leaves.

**Passion Lemon Ginger Honey Smoothie**
- 30 ml MONIN Lemon Ginger, Honey syrup
- 15 ml Le Fruit de MONIN Passion Fruit
- 1 scoop Le Frappé de MONIN Non Dairy
- 120 ml water

Blend all ingredients with ice cubes until smooth, pour into glass. Garnish with orange peel.

**Lemon, Ginger, Honey Lemonade**
- 30 ml MONIN Lemon Ginger, Honey syrup
- 150 ml sparkling water

Pour MONIN product into a glass filled with ice. Top up with chilled sparkling water. Garnish with lemon wedge.

**Pink Lemon, Ginger, Honey Cooler**
- 15 ml MONIN Lemon, Ginger, Honey syrup
- 15 ml MONIN Pink Grapefruit syrup
- 150 ml soda water

Pour all ingredients into glass with ice cubes and stir. Garnish with lemongrass and serve.

With more than 100 years of experience, MONIN has become the brand of choice of the gourmet flavour business with over 140 flavours available in more than 140 countries, including the widest range of Premium Syrups, a large assortment of Exclusive Liqueurs, Gourmet Sauces, Frappé Powders, Fruit Smoothie and Cocktail Mixes. Tasteful and versatile, MONIN will allow you to meet your customers’ expectations for quality, flavour uniqueness, and newness in all applications.

For more beverage inspiration see www.monin.com and the Free MONIN App.