



#### TIPS ON STORING & RESTORING HONEY

- Store honey in a warm place, like a kitchen cabinet near the stove.
- Use a clean, unused utensil whenever taking honey from the jar.
- Never get a drop of water in the jar or it will spoil. Be especially careful when wiping honey from the rim or cap.
- Over time all honey will crystallize. To restore it to its smooth, fluid state:
  - Place the glass jar of honey in a pot containing a couple inches of water.
  - Gently warm the jar in the water on the lowest flame possible on your stove.
  - When the honey appears clear and fluid when held up to the light, remove it from the stove. The more crystallized your honey is, the longer this will take.
  - Avoid microwaving honey since it comes to a boil in just seconds. This gives the honey a “burnt” taste.