



America's Artisan Spice & Tea Company

Mocktail MO

ZERO=MORE

STELLA'S SMOKING HOT SYRUP

Mocktail Mo knew how to make this delicious smoky hot simple syrup to enhance her mocktail creation for her NA version of a Smoking Hot Stella. She shared her recipe with us. This syrup adds smoke and heat along with complexity to any drink. You may make your own or order it made for you through the Fennel & Fire Crafting House.

Ingredients:

- 1 cup of water
- 1/2 cup honey
- 2 Tbsp Fennel and Fire Stella's Spice
- 1 dried chipotle or 1 dried Casa Bella or 1 Tsp Chipotle flake.

Directions:

- *In a saucepan, bring water to a boil.
- *Once boiling, add two tablespoons of Stellas Mulling Spice, and continue to boil for one minute.
- *Place lid on the saucepan, add pepper and reduce to low. Continue simmering on low for 20 min.
- *Remove from heat. Add honey. Stir until dissolved.
- *Set aside and continue to steep the spices and pepper in liquid for 1 hour. Refrigerate once cool.
- *Strain the syrup into a mason jar. Discard spices and pepper. Store in a mason jar, bottle, or covered container in the refrigerator for up to one month.
- *Use in cocktails, as a sweetener in drinks, or as a syrup would be used.



Excite your Taste buds,
naturally!

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