



Capilano Summer Honey Cocktail

EASY • 10 MINS

Whether you're hosting a backyard BBQ or lounging on the deck, this is a sip that screams summer. Smooth, zesty, and oh-so-easy to make, our Capilano Summer Honey Cocktail is your go-to for balmy afternoons and breezy evenings.



SKILL LEVEL
Easy

PREP TIME
10 mins

SERVINGS
1

Ingredients

- 30ml Canadian Club
- 15ml Capilano Pure Honey

Method

1. In a small bowl or glass, mix Capilano Pure Honey with the fresh orange juice to ensure the honey blends smoothly.

Visit capilanothoney.com.au to learn how to swap honey for sugar in your recipes.

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- 45ml fresh orange juice (about half an orange)
- 15ml orange-flavoured liqueur (e.g., Cointreau or Triple Sec)
- 60ml ginger ale
- Ice
- Garnish: orange peel

Used in this recipe



Pure Honey

Smooth, sweet and perfectly balanced, generations of Aussies have grown up with Capilano Pure Honey. Made by Aussie bees and their beekeepers, our signature blend of eucalypt and ground flora honey is the taste you know and love.

Make the Sweet Switch

Honey tastes twice as sweet as sugar, so you need less in your baking, drinks and savoury recipes. Learn more about how to swap Capilano for sugar in your recipes [here](#).

Method

2. Add the honey-orange mixture, Canadian Club, and orange-flavoured liqueur to a cocktail shaker filled with ice.
3. Shake well until chilled (about 20-30 seconds).
4. Strain into a short glass (Old Fashioned or tumbler) filled halfway with ice.
5. Top with ginger ale and give it a gentle stir.
6. Garnish with a twist of orange peel for that extra citrus zing.

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