

# Honeysuckle Orange Blossom



**Honeysuckle Orange Blossom Syrup** is a luscious, full-bodied profile of honeysuckle nectar and a hint of orange blossom, layered over a blend of citrus and apple juices. The aromatic profile will inspire culinary and pastry creations, as well as cocktails and spirit-free offerings.

♥ VEGAN    🌿 GLUTEN-FREE    🧬 NON-GMO    Ⓢ KOSHER

## Nutrition Facts

16 servings per container  
Serving size 1 fl oz (30mL)

Amount per serving

**Calories** **90**

% Daily Value

Total Fat 0g 0%

Sodium 0mg 0%

Total Carbohydrate 21g 8%

Total Sugars 19g

Includes 19g Added Sugars 38%

Protein 0g

Not a significant source of saturated fat, trans fat, cholesterol, dietary fiber, vitamin D, calcium, iron and potassium.

**Ingredient List:** Cane Sugar, Water, Orange Juice Concentrate, Mandarin Juice Concentrate, Lime Juice Concentrate, Apple Juice Concentrate, Lemon Juice Concentrate, Natural Flavors, Gum Arabic, Citric Acid, Malic Acid

**Unit Size:** 16 fl. oz.

**Case Pack Size:** 6/16 fl. oz. bottles per case

**Brix:** 56.0 - 58.0 / **pH:** 2.7 - 3.5

**Usage:** Shake well before use. Separation is natural. Attach a standard pour spout if preferred.

**Storage & Handling:** Good for 18 months from manufacture date. Store unopened at room temperature, away from direct sunlight. Refrigerate after opening and use within 3 months.

**Applications:** A versatile ingredient for sauces, condiments, vinaigrettes, glazes, marinades, fillings, and icings. Also perfect for cocktails, lemonades, teas, sodas, slushes, and other beverages.

The  
Perfect  
Purée®  
OF NAPA VALLEY

For more information visit [perfectpuree.com](http://perfectpuree.com) or call 1-800-556-3707  
For a list of local foodservice distributors visit [perfectpuree.com/distributorlist](http://perfectpuree.com/distributorlist)



## Vanilla Sky

**Thapana (Pett), Bartender at Farmhouse  
Kitchen Thai Cuisine, Portland**

Ingredients for Vanilla Sky:

- 1 oz. The Perfect Purée Honeysuckle Orange Blossom Syrup
- 3 oz. Canada Dry Tonic Water
- ½ oz. lime juice
- 1 oz. butterfly pea infused Dhos Non-Alcoholic Liqueur
- a pinch of kosher salt

Method for Vanilla Sky:

Add Honeysuckle Orange Blossom Syrup and lime juice to a shaker with ice. Shake, then pour into a wine glass with fresh ice. Add tonic water and top with butterfly pea liqueur.

Garnish with orange slice.

*Honeysuckle  
Orange  
Blossom*

## Beer Battered Tenders with Saffron Honeysuckle Orange Blossom Glaze

**Chef Brad Kent, Co-founder of Original Sunshine**

Ingredients for Beer Battered Tenders:

- 3 ea. beer-battered chicken tenders
- 2 oz. Saffron Honeysuckle Orange Blossom Sauce

Ingredients for Saffron Honeysuckle Orange Blossom Sauce:

- 1 part The Perfect Purée Honeysuckle Orange Blossom Syrup
- 2 ½ parts honey or hot honey
- small pinch of saffron threads

Method for Saffron Honeysuckle Orange Blossom Sauce:

Combine all ingredients and mix well. Reserve until ready to use.

Method for Beer Battered Tenders:

Fry or bake chicken tenders until golden and cooked through. Drizzle or toss with Saffron Honeysuckle Orange Blossom Sauce and serve.