

Citrus Honey Tea

BY EMILY HAN



ABOUT 12 OUNCES HONEY

ABOUT 2 MEYER LEMONS,
DEPENDING ON SIZE

This recipe is inspired by Korean yujacha, which is made with yuja or yuzu fruit. If you don't have Meyer lemons, you can try another citrus, such as regular lemons, citrons, mandarin oranges, or thinly sliced pomelo rinds. Be sure to use citrus that has not been sprayed with pesticides.

SHELF LIFE: Store in the refrigerator and use within 1 year.

YIELD: About 1 pint

1. Wash and dry the lemons. Thinly slice into wheels and remove any seeds. (Alternatively, if you prefer smaller pieces, or if your lemons are very large, you can quarter them before slicing.)
2. The honey should be a pourable consistency. If the honey is hard, gently warm it to make it easier to pour.
3. Place a few lemon slices in a clean pint jar. Add a couple spoons of honey. Repeat this process, alternating layers of lemon and honey, to fill the jar.
4. When finished, use a chopstick or butter knife to poke out any large air pockets and add more honey if necessary. Make sure the lemons are completely covered with honey.
5. Cover the jar and store it in the refrigerator. Let it infuse for at least a week (and up to several months) before using.
6. To make tea, place 1 to 2 tablespoons of the mixture into a cup and add hot water.



HERBS
with ROSALEE

Emily Han

Emily Han is a naturalist, herbalist, and educator helping people cultivate their connection with the earth. Based in Tongva/Kizh land, Altadena, California, her work focuses on intersections of ecology, culture, food, and plant medicine. She is the author of *Wild Drinks and Cocktails*, *Wild Remedies*, and the forthcoming *Mushroom Hunting*.

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