

## Honeybee Tea Recipe

*from Honeybeelives, New Paltz*



Spring (1:1 water:sugar)

### Ingredients

8 cups	water
0.125 tsp	sea salt
1 tsp	dried thyme
4 pounds	sugar
2 ounces	herbal tea*

### Directions

Put water in large enough pot  
Add dash of salt and dried thyme  
Heat to full boil and boil for at least two minutes  
Turn off heat  
Add sugar and stir until well dissolved  
Add herbal tea  
Let cool  
Place in feeder(s) and on or in the hive(s)  
You can store excess in refrigerator until needed

\* Use one bag each of chamomile and dandelion root tea.  
Steep in one cup boiling water for ten minutes.  
Use 1/4 cup (2 oz) for one batch of the Honeybee Tea .  
Save the rest for the next three batches (mark it so you won't mistake it!).

Note: 4 pounds of sugar = 8 cups