Set *or* Granulated Honey

All Pure Honey will granulate or become solid in time; this change is the best proof of its quality.

It can easily be restored to the runny liquid state by one of the following methods.

1 Loosen the top and stand the jar in hot water, preferably on a trivet. Heat very gently without boiling until the honey becomes liquid.

OR

2 Remove metal cap (or loosen a plastic one) and place the jar in a microwave oven on a low power setting. Stir occasionally and continue warming until honey clears.

The honey in the centre of the jar will continue to become liquid after the heating has finished. Heating too fast so that the honey boils will reduce its quality.

STATION HOUSE

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