

Honey Bee News Letter

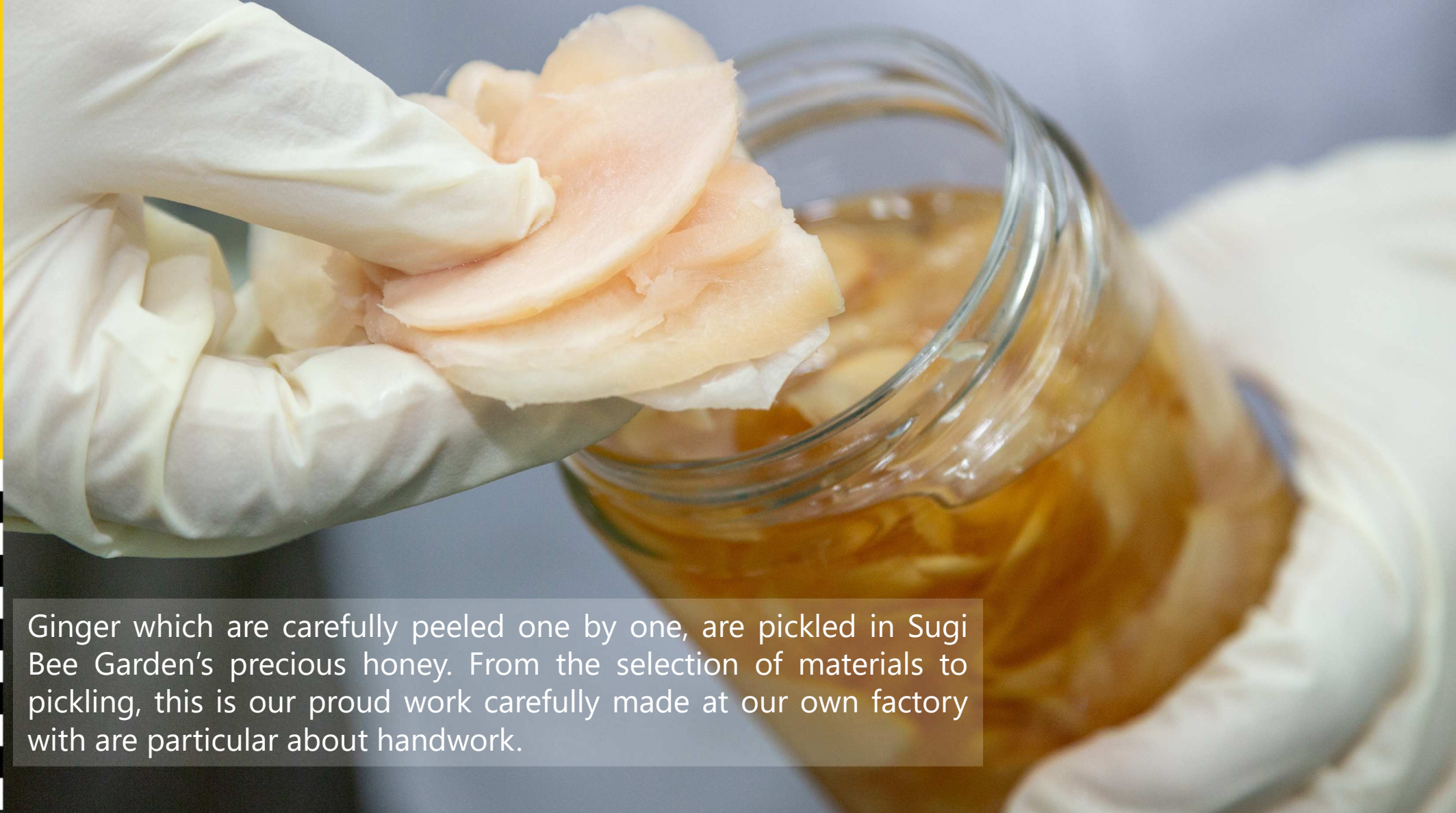
～ Honey Pickles Ginger & Honey Version～

Thank you so much for your continuous support for Sugi Bee Garden.

This News Letter will be regularly sent out with product information and customer feedbacks of Sugi Bee Garden. We hope you find it useful.



**Sugi Bee Garden's "Ginger Pickled in Honey"
are hand-pickled one by one.**



Ginger which are carefully peeled one by one, are pickled in Sugi Bee Garden's precious honey. From the selection of materials to pickling, this is our proud work carefully made at our own factory with are particular about handwork.

Characteristics of Ginger Pickled in Honey

The amazing power of ginger, called a superfood!



Ginger is a food that not only let us feel better when spending cold days, but also supports your health.

Adding honey brings even more power!



Honey is instantly used as an important energy source in the human body and has an additive effect with ginger.

Various ways to enjoy in drinks and cooking!



There are many ways to use it, such as diluting with hot water or using it for cooking. Of course, you can enjoy Ginger Pickled in Honey as it is.



2 sizes, 850g and 280g

Simple recipes using Ginger Pickled in Honey



Ginger cocoa

Ingredients (for 2 servings)

- Hot water 200mL
- Pure cocoa 2 tsp
- Honey of Ginger Pickled in Honey 1 tbsp
- Ginger of Ginger Pickled in Honey 3 slices

How to make

1. Put pure cocoa and Honey in a cup.
2. Pour 1 tablespoon of boiling water and knead well until it becomes a paste.
3. Pour boiling water, stir well, and add the Ginger to finish.



Egg and mushroom ginger soup

Ingredients (for 2 servings)

- Chicken broth 2 cups
- Eggs 1
- Preferred mushroom about 50g
- Light soy sauce 1 tbsp
- Ginger Pickled in Honey 1 tsp
- Ginger of Ginger Pickled in Honey 10 slices
- Small green onion as preferred

How to make

1. Add chicken broth, light soy sauce, ginger pickles, ginger pickled ginger, and mushrooms to a pan and let it boil.
2. Add the beaten egg, turn off the heat, and finally sprinkle the green onions to finish.