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## INTRODUCTION

Honey's distinctive tastes (there are over 300 varieties of honey in the United States) and silky texture lend themselves to a variety of menu applications. Honey's subtle sweetness pairs with aromatic, savory and spicy flavor profiles. Its luxurious thickness adds body to dips and sauces. It blends easily into dressings and marinades, mixing readily with both oils and acids. Honey also brings flavor and richness to foods without adding fat. Its golden goodness glazes meats and baked goods, adorns cereals and yogurts, enriches breads and crackers and brightens beverages.

The following recipes have been developed specifically for foodservice operators. We've worked to minimize ingredients and keep preparations simple. More important, we've worked to maximize customer appeal and profitability. You can bank on honey's popularity, and enjoy its golden touch on your bottom line. *To go to a specific recipe, simply click on its page number in the table of contents.*

### Honey Usage Tips

- Honey is ready-to-use. Store at room temperature in a dry location. Always available from foodservice distributors, honey can be ordered in variety of pack sizes and styles.
- If honey crystallizes, reliquefy by putting the container in warm water or microwave small portions (1 cup) in a microwave-safe container, with the lid off, on HIGH for approximately 2 minutes. Stir every 30 seconds until the crystals dissolve. Do not allow to boil.
- Honey can be substituted for sugar in many recipes. In virtually any recipe that specifies sugar, honey may be substituted for at least up to one-half of the sugar called for. In certain recipes, honey may be substituted for all of the sugar.
- When substituting honey for sugar, reduce the amount of liquid in the recipe by 1/4 cup for each cup of honey used. When preparing baked goods, add 1/2 teaspoon baking soda for each cup of honey and reduce oven temperature by 25°F to prevent over-browning.

### Contacting the National Honey Board

The National Honey Board serves as a dedicated resource for honey product information and recipes for all segments of the food industry. For more information, contact the *National Honey Board, 390 Lashley Street, Longmont CO 80501-6045, (303) 776-2337, fax (303) 776-1177*. For immediate access to the Honey Board's product and recipe archives, visit the Honey Board's Web site at [www.honey.com](http://www.honey.com). To access honey suppliers, visit [www.honeylocator.com](http://www.honeylocator.com).

# ANTIPASTO SALAD

YIELD: 24 SERVINGS

## INGREDIENT

*Romaine lettuce, chopped*  
*Tomato, cut in eighths*  
*Ripe olives, sliced*  
*Peperoncini*  
*Salami, thinly sliced*  
*Kidney beans*  
*Provolone cheese, cubed*  
*Honey Vinaigrette (recipe follows)*

## WEIGHT/MEASURE

*4 pounds (about 5 heads)*  
*3 pounds*  
*3 ounces*  
*48 whole*  
*1-1/3 pounds*  
*3-1/2 pounds*  
*2-1/2 pounds*  
*1-1/2 pounds*

## METHOD

1. Arrange chopped lettuce in salad bowl. Sprinkle with tomato (about 1/4 tomato per salad), olives (about 6 whole), peperoncini (2 per salad), salami (6 slices per salad), kidney beans (1/2 cup per salad) and provolone cheese (about 1-1/2 ounces per salad).
2. Drizzle with Honey Vinaigrette. Toss ingredients together. Serve with breadsticks.

## VARIATION

Toss in 2-1/2 ounces Honey Basted Chicken Breast (recipe page 31) per serving.

# HONEY VINAIGRETTE

YIELD: 24 SERVINGS

## INGREDIENT

*Red wine vinegar*  
*Olive oil*  
**Honey**  
*Shallots, minced*  
*Dried oregano*  
*Dried basil*  
*Dried thyme leaves*  
*Salt*  
*Pepper*

## WEIGHT/MEASURE

*11-1/2 ounces*  
*1-1/2 ounces*  
**6 ounces**  
*3 ounces*  
*0.1 ounce (about 1/2 teaspoon)*  
*0.1 ounce (about 1/2 teaspoon)*  
*0.1 ounce (about 1/2 teaspoon)*  
*1 tablespoon*  
*1-1/2 teaspoons*

## METHOD

1. Whisk together vinegar, oil, honey, shallots, oregano, basil, thyme, salt and pepper.

# APPLE PIE A LA MODE

YIELD: 1 DRINK

## INGREDIENT

*Light or Spiced Rum*

*Cinnamon Schnapps*

*Apple cider*

***Honey Simple Syrup***

*Vanilla ice cream*

*Crushed ice*

## WEIGHT/MEASURE

*1-1/4 ounces*

*1/2 ounce*

*3 ounces*

***1-1/2 ounces***

*2 #12 scoops*

*1/2 ice scoop*

## METHOD

1. Combine all ingredients in blender. Blend until smooth.
2. Pour into 14-ounce specialty (Catalina) glass.
3. Garnish with a light cinnamon sprinkle.

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## ASIAN GLAZE

YIELD: 100 (1-TABLESPOON) SERVINGS

### INGREDIENT

*Honey*  
*Butter or margarine*  
*Soy sauce*  
*Vinegar*  
*Ground ginger*

### WEIGHT/MEASURE

*3 cups, 2 tablespoons (2 pounds, 5 ounces)*  
*3 cups, 2 tablespoons (1 pound, 9 ounces)*  
*1/4 cup*  
*2 teaspoons*  
*2 teaspoons*

### METHOD

1. Combine all ingredients in a deep, heavy saucepan.
2. Cook over medium heat, stirring frequently, until mixture is well blended and just beginning to boil.
3. Remove from heat.

### SERVING SUGGESTIONS

Use to glaze chicken, seafood or vegetables.

# BAKED FISH FILLETS WITH HONEY-LEMON BUTTER

YIELD: 100 SERVINGS

## INGREDIENT

*Honey*  
*Butter, softened*  
*Lemon juice*  
*Lemon zest, finely chopped*  
*Fish fillets, white fish like snapper*  
*or rock cod*  
*Lemon slices*

## WEIGHT/MEASURE

*2-1/2 cups (1 pound, 14 ounces)*  
*3-1/2 cups*  
*3-1/3 tablespoons*  
*1 tablespoon*  
*100 (5-6 ounces each)*  
*Optional*

## METHOD

1. Beat honey, butter, lemon juice, and lemon zest until smooth; chill briefly.
2. Arrange fish fillets on greased sheet pans; lightly season with salt and pepper.
3. Bake fish at 500° F until opaque and just firm, about 10-15 minutes. Keep warm.
4. To serve, top each portion with 1 tablespoon Honey-Lemon Butter; garnish with a lemon slice.

## SERVING SUGGESTIONS

Use Honey-Lemon Butter on other types of seafood and on baked or roasted chicken.

# BEE SWEET LEMONADE

YIELD: 24 SERVINGS

## INGREDIENT

*Honey*

*Lemon juice, strained*

*Lemon slices (optional)*

*Water, still or sparkling*

## WEIGHT/MEASURE

*1-1/2 quarts (4 pounds, 8 ounces)*

*3 cups*

*24*

*As needed*

## METHOD

1. Whisk together honey and lemon juice; chill.

## PER ORDER

Stir 6 tablespoons honey syrup into 1 cup still or sparkling water; add ice. Garnish with lemon slice.

# BEEHIVE COOKIES

YIELD: 4 DOZEN

## INGREDIENT

*Flour*  
*Ground cinnamon*  
*Baking soda*  
*Salt*  
*Butter, lightly chilled, cut in bits*  
*Light brown sugar, packed*  
***Whipped honey or crème***  
*Lemon zest*  
*Egg*  
*Coarse sugar*

## WEIGHT/MEASURE

*3 cups*  
*1 teaspoon*  
*1/2 teaspoon*  
*1/2 teaspoon*  
*3/4 cup (6 ounces)*  
*1/2 cup*  
***1/2 cup***  
*1 tablespoon (about 2 lemons)*  
*1*  
*As needed (optional)*

## METHOD

1. Cream butter, brown sugar, honey and lemon zest until smooth; beat in egg.
2. Add dry ingredients in thirds, mixing well with each addition.
3. Scrape dough onto plastic wrap; shape it into a log about 12 inches long. Chill an hour or so until firm, or up to 24 hours.
4. Heat oven to 350° F. Thoroughly mix dry ingredients; reserve.
5. Cut log into 1/4-inch slices; place 1 inch apart on a parchment-lined baking sheet.
6. Sprinkle with coarse sugar, if desired, lightly pressing sugar into dough.
7. Bake until edges are lightly browned, about 10 minutes.
8. Cool 5 minutes on baking sheet, then transfer to a rack. Cool completely.

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# CACCIUCCO (TUSCAN SEAFOOD STEW)

YIELD: 24 ENTREE SERVINGS OR 48 STARTER SERVINGS

<b><u>INGREDIENT</u></b>	<b><u>WEIGHT/MEASURE</u></b>
<i>Olive oil</i>	<i>3 ounces</i>
<i>Onions, finely diced</i>	<i>18 ounces</i>
<i>Carrots, finely diced</i>	<i>15 ounces</i>
<i>Celery, finely diced</i>	<i>6 ounces</i>
<i>Fennel, finely diced</i>	<i>12 ounces</i>
<i>Garlic, finely diced</i>	<i>9 ounces</i>
<b><i>Honey</i></b>	<b><i>9 ounces</i></b>
<i>Water</i>	<i>1-1/2 quarts</i>
<i>White wine</i>	<i>1-1/2 quarts</i>
<i>Tomato puree</i>	<i>24 ounces</i>
<i>Bay leaves</i>	<i>6 whole</i>
<i>Dried oregano</i>	<i>1/2 ounce</i>
<i>Dried basil</i>	<i>1/2 ounce</i>
<i>Salt</i>	<i>2 tablespoons</i>
<i>Pepper</i>	<i>1 tablespoon</i>
<i>White fish (Tilapia, Halibut or Cod), cut in 2-inch pieces</i>	<i>6 pounds</i>
<i>Prawns</i>	<i>4-1/2 pounds</i>
<i>Mussels</i>	<i>8 pounds</i>
<i>Fresh parsley, chopped</i>	<i>3 ounces</i>

## METHOD

1. Heat olive oil in stock pot. Sauté onions, carrots, celery, fennel and garlic until softened.
2. Simmer for 30 minutes.

## AT SERVICE

1. Heat broth. Add fish, cook 3-5 minutes; add prawns and mussels.
2. Cook 2 minutes until mussels open and prawns are bright pink.
3. Serve immediately in soup bowls. Sprinkle with chopped parsley for garnish.

# CAJUN HONEY GLAZE

YIELD: 64 (3-TABLESPOON) SERVINGS  
(MAKES 3 QUARTS)

## INGREDIENT

*Honey*

*Vinegar*

*Tomato paste*

*Hot pepper sauce*

*Dried thyme*

*Dried oregano*

*Black pepper*

## WEIGHT/MEASURE

*2 quarts + 1 cup (6 pounds, 12 ounces)*

*3 cups*

*3/4 cup*

*1-1/2 teaspoons*

*1-1/2 teaspoons*

*1-1/2 teaspoons*

*3/4 teaspoon*

## METHOD

1. Blend ingredients together in a deep, heavy saucepan.
2. Cook over medium heat, stirring frequently, until mixture is well-blended and just begins to boil.
3. Remove from heat.

## SERVING SUGGESTIONS

Use to baste grilled or baked meats, poultry or seafood.

# CHOCOLATE STRAWBERRY FOR MY HONEY

YIELD: 1 DRINK

## INGREDIENT

*Tequila Rose*

*Godiva Liqueur*

*Honey Simple Syrup*

## WEIGHT/MEASURE

*1-1/4 ounces*

*1-1/4 ounces*

*1 ounce*

## METHOD

1. Mix in tin over ice.
2. Strain into 10-ounce Martini glass.
3. Garnish with chocolate dipped strawberry.

# CREAMY FAT-FREE THOUSAND ISLAND SALAD DRESSING

YIELD: 100 SERVINGS

## INGREDIENT

*Honey*  
*Nonfat yogurt*  
*Lowfat mayonnaise*  
*Tomato paste*  
*Sweet pickle relish*  
*Celery seed*

## WEIGHT/MEASURE

*3-1/2 cups (2 pounds, 10 ounces)*  
*3-1/2 cups (1 pound, 12 ounces)*  
*3-1/2 cups (1 pound, 12 ounces)*  
*1/2 cup + 2 tablespoons (6 ounces)*  
*3/4 cup*  
*6 tablespoons*

## METHOD

1. Blend ingredients together.
2. Cover and refrigerate until chilled.

## SERVING SUGGESTIONS

Serve on greens, orange-date salad, or as a dressing for Waldorf salad, egg salad, Coleslaw, broccoli-green olive salad or potato salad. Use as a spread for cheese, ham, chicken, turkey or BLT sandwiches. Or, use as a dip for fish sticks.

## CREAMY HONEY MUSTARD DRESSING

YIELD: 40 (2 TABLESPOON) SERVINGS  
(MAKES 2 1/4 QUARTS)

### INGREDIENT

*Lowfat yogurt, plain*

**Honey**

*Dijon mustard\**

*Mayonnaise*

*White wine vinegar*

*Dried tarragon, crushed*

### WEIGHT/MEASURE

*1 quart*

**2 cups (1 pound, 8 ounces)**

*2 cups*

*1 cup*

*1/4 cup*

*1/4 cup*

### METHOD

1. Combine all ingredients and whisk until blended.

### SERVING SUGGESTIONS

Serve on green salads.

*\*For milder mustard flavor, substitute 1-cup spicy brown mustard for Dijon mustard.*

# CUMIN SPICED HONEY CARROTS WITH LEMON CORIANDER VINAIGRETTE

YIELD: 16 PORTIONS  
(MAKES 8 CUPS)

## INGREDIENT

### *Clover Honey*

*Carrots, sliced diagonally*

*Coriander seeds, whole*

*Extra virgin olive oil*

*Lemon juice*

*Dijon-style mustard*

*Salt*

*Ground black pepper*

*Ground cumin*

## WEIGHT/MEASURE

*2 cups*

*2 quarts (3-1/2 pounds)*

*2 teaspoons*

*3/4 cup*

*1/4 cup*

*1-1/2 teaspoons*

*2-3/4 teaspoons, divided*

*1-1/4 teaspoons, divided*

*1/4 cup*

## METHOD

1. In a stockpot over high heat bring 6 quarts water and the honey to a boil; Add carrots; simmer until tender, about 5 minutes. Drain, rinse under cold water; drain again. Transfer to a bowl; set aside.
2. In a small dry skillet over medium heat place coriander seeds. Heat until fragrant, stirring frequently, about 2 minutes; cool slightly. Grind coriander in a spice or coffee grinder into a fine powder. Place in a bowl along with olive oil, lemon juice, mustard, 3/4 teaspoon of the salt and 1/4 teaspoon of the black pepper; whisk until combined; set aside.
3. Toss carrots with cumin, the remaining 2 teaspoons salt and 1 teaspoon black pepper and reserved olive oil mixture. Serve over bib lettuce, if desired.

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# DUCK WITH HONEY AND ROSE FLOWER WATER

YIELD: 12 SERVINGS

## INGREDIENT

Saffron threads  
Water  
Ducks  
Garlic, chopped  
Lemon juice  
Olive oil  
Veal stock  
Ground coriander  
Ground cinnamon  
Ground ginger  
Ground cumin  
Ground turmeric  
Salt  
Ground nutmeg  
Pepper, freshly ground  
Onion, chopped  
**Honey**  
Rose flower water  
Pitted prunes  
Chervil  
Almonds, whole, toasted  
Sesame seeds, toasted

## WEIGHT/MEASURE

1/2 teaspoon  
1/2 cup  
12 (about 4 pounds each)  
1/2 cup, divided  
3/4 cup  
1/3 cup  
2-1/4 gallons  
1/3 cup  
1/3 cup  
1/3 cup  
3 tablespoons  
2 tablespoons  
2 tablespoons  
1 tablespoon  
1 tablespoon  
1-1/2 quarts (3 pounds)  
**3 cups (2-1/4 pounds)**  
3/4 cup, or to taste  
48  
12 sprigs for garnish  
36 for garnish  
1/3 cup (3 ounces) for garnish

## METHOD

1. A day in advance, cut each duck into 2 legs and 2 boned breasts: trim excess skin and fat.
2. Sprinkle duck with half the garlic; cover with cold water. Add lemon juice. Refrigerate 24 hours.
3. To prepare, soak saffron in hot water; reserve.
4. Remove duck pieces from liquid; discard liquid. Pat duck pieces dry; reserve legs and breasts separately.
5. Heat olive oil; sear duck legs on all sides until crisp and brown, about 10 minutes.
6. Reserve duck legs; pour all but 3 tablespoons fat from the pan.
7. Deglaze with 3 quarts veal stock; reduce over high heat about 3 minutes.
8. Stir in spices; cook, stirring, until mixture is thick and smooth, about 3 minutes.
9. Stir in onion and remaining garlic; cook until soft, about 10 minutes.
10. Add reserved duck legs to pan; turn to coat well with spice mixture.
11. Add remaining veal stock; bring to a boil. Cover; cook in a 350°F oven until tender, about 1 hour.
12. Remove duck legs from pan; reserve.
13. Stir reserved saffron mixture, honey and rose flower water into sauce; reduce until thick and rich, by about half. Reserve.

## PER ORDER

Over low heat, re-heat 1 duck leg and 4 prunes in 1 cup sauce. Meanwhile, lightly score skin on 1 duck breast in a diamond pattern. Sear, skin side down, in a hot sauté pan until skin is browned. Turn breast over and cook until just firm to the touch (medium rare), about 6 minutes. Remove; keep warm. Remove duck leg from sauce, brush with honey and glaze under broiler. Pool 1/2 cup sauce on a serving plate. Put duck leg in the center, and arrange prunes around the edge. Thinly slice duck breast on the diagonal; arrange slices around duck leg. Ladle remaining sauce over duck. Garnish with chervil sprig, almonds and sesame seeds. Serve with any style Mediterranean flat bread.

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# FALLEN BUTTERNUT SQUASH GRATIN

YIELD: 6 SERVINGS

## INGREDIENT

*Butternut squash, cooked*

**Honey**

*Flour*

*Salt*

*Nutmeg*

*Cinnamon*

*Eggs, separated*

*Pecans, chopped*

## WEIGHT/MEASURE

*3 cups (6 medium)*

**1/2 cup**

*3 tablespoons*

*1 teaspoon*

*1/4 teaspoon*

*1/4 teaspoon*

*3 large*

*1/4 cup*

## METHOD

1. Combine squash, honey, flour, salt, spices and egg yolks; blend well.
2. Beat egg whites until they reach stiff peaks; sold into squash mixture until no streaks of white remain.
3. Pour into 6 buttered ramekins; sprinkle nuts over top.
4. Place ramekins in hot water bath; bake at 350° F until golden, about 30 minutes.

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# FAT-FREE HONEY CHUTNEY DRESSING

YIELD: 24 (2-TABLESPOON) SERVINGS  
(MAKES 3 CUPS)

## INGREDIENT

*Nonfat yogurt, plain*

**Honey**

*Lemon juice*

*Salt*

*Prepared mango chutney, finely chopped*

## WEIGHT/MEASURE

*1 cup*

***3/4 cup (9 ounces)***

*1/4 cup*

*1/2 teaspoon*

*1 cup*

## METHOD

1. Beat together yogurt, honey, lemon juice and salt.
2. Stir in chutney.

## SERVING SUGGESTIONS

Use as a dressing for green salads and other vegetable salads or for meat, poultry or seafood salads.

# GOLDEN HONEY MARGARITA

YIELD: 1 DRINK

## INGREDIENT

*Gold Tequila*

*Triple Sec*

*Honey Simple Syrup*

*Sweet & Sour or Margarita mix*

## WEIGHT/MEASURE

*1 ounce*

*1/2 ounce*

*1 ounce*

*2-1/2 ounces*

## METHOD

1. Shake well with ice.
2. Strain into a large cocktail glass with a salted rim.
3. Garnish with a lime wheel.

# GRILLED HONEY-MARINATED PORTOBELLO MUSHROOM WITH ROQUEFORT AND BITTER GREENS

YIELD: 24 SERVINGS

## INGREDIENT

<u>INGREDIENT</u>	<u>WEIGHT/MEASURE</u>
<i>Honey</i>	<i>2 cups (1 pound, 8 ounces)</i>
<i>Balsamic vinegar</i>	<i>1-1/2 cups</i>
<i>Soy sauce</i>	<i>1 cup</i>
<i>Garlic</i>	<i>2 ounces (about 12 cloves)</i>
<i>Olive oil</i>	<i>As needed</i>
<i>Portobello Mushrooms, cleaned &amp; trimmed</i>	<i>24</i>
<i>Pancetta, chopped</i>	<i>12 ounces</i>
<i>Mixed bitter greens</i>	<i>3 gallons (3 pounds)</i>
<i>Vinaigrette</i>	<i>Recipe follows</i>
<i>Roquefort, crumbled</i>	<i>12 ounces</i>
<i>Chives, thinly sliced</i>	<i>As needed</i>

## METHOD

1. To make marinade, puree honey with next 3 ingredients and 1-1/2 cups olive oil. Reserve.
2. Brush mushrooms with olive oil; grill, turning occasionally, until just tender, about 5 minutes.
3. Pour marinade over mushrooms, gill sides up; marinate in the refrigerator at least 2 hours, basting with marinade occasionally.
4. Sauté pancetta until lightly browned; drain well. Reserve.

## PER ORDER

1. Reheat 1 mushroom on the grill, turning once, about 1 minute.
2. Toss 2 cups greens with 1 tablespoon Honey Vinaigrette; arrange on a serving dish.
3. When mushroom is hot, cut in half vertically through the stem; prop 1 piece on the other over the greens.
4. Garnish with 1 tablespoon pancetta and 1 tablespoon cheese; sprinkle with chives.

## HONEY VINAIGRETTE

YIELD: 1-1/2 CUPS

## INGREDIENT

<u>INGREDIENT</u>	<u>WEIGHT/MEASURE</u>
<i>Honey</i>	<i>1/2 cup (6 ounces)</i>
<i>Champagne vinegar</i>	<i>1/3 cup</i>
<i>Shallot, finely chopped</i>	<i>1 ounce</i>
<i>Salt</i>	<i>1 teaspoon</i>
<i>Black Pepper, freshly ground</i>	<i>1/2 teaspoon</i>
<i>Olive oil</i>	<i>2/3 cup</i>

## METHOD

1. Whisk together honey and next 4 ingredients; whisk in oil.

# HERBAL HONEY LIME SAUCE

YIELD: 100 SERVINGS  
(MAKES 1 GALLON)

## INGREDIENT

*Honey*  
*Vegetable oil*  
*Lime juice*  
*Dry mustard*  
*Garlic, chopped*  
*Sage, crumbled*  
*Rosemary, crumbled*

## WEIGHT/MEASURE

*2 quarts (6 pounds)*  
*1 quart (2 pounds)*  
*1 quart (2 pounds)*  
*3 tablespoons*  
*2 tablespoons*  
*2 tablespoons*  
*1-1/2 tablespoons*

## METHOD

1. Combine and mix honey, oil and lime juice; add all remaining ingredients.
2. Cook and stir over low heat 15 minutes to allow flavors to blend and mixture to thicken slightly.
3. Remove from heat and cool.
4. Cover and refrigerate.

## SERVING SUGGESTIONS

May be used as a sauce, marinade, glaze or dip with most meats, fish, poultry and vegetables.

# HONEY & SPICE BLUEBERRY SYRUP

YIELD: 100 SERVINGS  
(MAKES 1 GALLON)

## INGREDIENT

*Honey*  
*Water*  
*Ground cinnamon*  
*Blueberries, fresh*  
*Lemon juice*  
*Vanilla extract*

## WEIGHT/MEASURE

*6 cups (4-1/2 pounds)*  
*2 cups*  
*2 teaspoons*  
*7 cups*  
*1/4 cup*  
*2 teaspoons*

## METHOD

1. Combine honey, water and cinnamon in a large, deep saucepan.
2. Bring to a boil; reduce heat to medium-low. Simmer, stirring occasionally, until sauce thickens and reduces by approximately 2 cups, about 20 minutes. Cool to warm.
3. Stir in blueberries, lemon juice and vanilla.

## SERVING SUGGESTIONS

Top waffles, pancakes or French toast or spoon over granola or yogurt.

# HONEY AGRO DOLCE

YIELD: 24 SERVINGS

## INGREDIENT

*Garlic*  
*Olive oil*  
*Chile flakes*  
*Tomato sauce*  
*Water*  
***Honey***  
*Cider vinegar*  
*Salt*

## WEIGHT/MEASURE

*2 ounces*  
*2 tablespoons*  
*1/2 ounce*  
*32 ounces*  
*2 cups*  
***9 ounces***  
*1 cup*  
*2 teaspoons*

## METHOD

1. Sauté garlic and olive oil in saucepan until softened.
2. Add chile flakes, tomato sauce, water, honey, cider vinegar and salt.
3. Simmer about 10 minutes.

## SERVING SUGGESTION

Serve with fried ravioli, breadsticks and fried calamari.

# HONEY ALMOND BRICKLE ICE CREAM

YIELD: 2 QUARTS

<u>INGREDIENT</u>	<u>WEIGHT/MEASURE</u>
Milk	4-1/2 cups
Heavy cream	4-1/2 cups
Honey ( <i>star thistle, orange blossom or other light citrus honey*</i> )	3/4 cup (9 ounces)
Sugar	3/4 cup (5 ounces)
Egg yolks	12
Vanilla extract	1 tablespoon
Honey Almond Brickle	Recipe follows

*\*Any honey may be used, these are simply varietal recommendations.*

## METHOD

1. Scald the milk, honey and sugar. Stir while it is warming to dissolve the honey to prevent curdling. Heat until tiny bubbles appear around the edges. Do not bring to a boil.
2. Place the yolks in a bowl and whisk for 2 minutes until they are somewhat lightened in color. Whisk in the cream.
3. Remove the scalded milk and honey mixture from the stove. Whisking constantly, add the heated milk to the yolks, a little bit at a time to warm the yolks. Return to the pot and place over a medium low heat. Stir constantly for about 15 minutes until the mixture coats the back of a spoon. Strain into a bowl, add the vanilla, stir and place plastic directly on the surface. Refrigerate for 3 to 4 hours or overnight.
4. Freeze according to the ice cream machine manufacturers instructions. Place in an airtight container in the freezer while the ice cream is freezing. Pack the ice cream into the airtight container and freeze for several hours for best results.

## ALMOND BRICKLE

YIELD: 2-3/4 CUPS

<u>INGREDIENT</u>	<u>WEIGHT/MEASURE</u>
Unsalted butter	6 tablespoons
Honey ( <i>Eucalyptus, wildflower or other assertive honey*</i> )	3/4 cup (9 ounces)
Almonds, slivered	2 cups
Salt	3/4 teaspoon
Heavy cream	1 cup + 2 tablespoons

*\*Any honey may be used, these are simply varietal recommendations.*

## METHOD

1. Melt the butter and honey in a heavy-bottomed saucepan over a medium high heat.
2. Add the almonds and stir constantly for about 8 to 10 minutes. The almonds and honey butter will darken to a rich, golden brown caramel.
3. Do not overcook or leave unattended, mixture will burn easily.
4. Remove from the flame and, still stirring, add the salt and stir in cream slowly. Watch carefully as the caramel mixture will sputter and steam.
5. Pour the sauce into a bowl and allow to cool.

## SERVING SUGGESTIONS

Keep the sauce on the side and spoon it over the ice cream when serving, or warm it for a hot sundae presentation. Alternatively, fold the honey almond brickle sauce into the ice cream as you are packing it for the freezer. Work quickly and drizzle the sauce over the ice cream as you pack it. Do not over mix. Place in the freezer for several hours or overnight.

Note: Do not fold the brickle into ice cream during the freezing process. The sauce will clump and the butter may separate.

# HONEY ALMOND CARAMEL SAUCE

YIELD: 24 (2-TABLESPOON) SERVINGS  
(MAKES 3 CUPS)

## INGREDIENT

*Honey*  
*Whipping cream*  
*Honey-roasted almonds, chopped\**  
*Vanilla extract*  
*Almond extract*

## WEIGHT/MEASURE

*2 cups (1 pound, 8 ounces)*  
*2-1/2 cups*  
*3/4 cup*  
*1/2 teaspoon*  
*1/2 teaspoon*

*\*Chopped toasted walnuts or pecans can be substituted for almonds; in which case omit almond extract.*

## METHOD

1. Combine honey and whipping cream in a large, deep saucepan.
2. Bring to a boil; reduce heat to medium-low. Simmer, stirring occasionally, until the sauce reduces and thickens, about 20 minutes. Cool to room temperature.
3. Stir in almonds and vanilla and almond extracts.
4. Keeps well at room temperature. Refrigerate, covered, for longer storage. Return to room temperature before using.

## SERVING SUGGESTIONS

Serve over ice cream, frozen yogurt, pound cake, angel food cake, brownies or fruit, such as poached pears.

# HONEY-ALMOND SWEET PIZZA

YIELD: 4 TWELVE-INCH ROUND PIZZAS

## INGREDIENT

*Honey*

*Cinnamon*

*Butter, melted*

*Unbaked thin pizza dough shells,  
12 inches in diameter*

*Almonds, slivered, lightly toasted*

## WEIGHT/MEASURE

*12 ounces (1 cup)*

*1/2 teaspoon*

*4 ounces (1/2 cup)*

*4 shells (12 ounces each)*

*4 ounces (1 cup)*

## METHOD

1. Mix honey and cinnamon; reserve.

## PER PIZZA

1. Brush 1 pizza shell with 2 tablespoons melted butter.
2. Bake at 450° F for 5 minutes.
3. Brush surface with 1/4 cup honey; sprinkle with 1/4 cup slivered almonds.
4. Bake until crust is golden brown, about 8 minutes.
5. Let pizza rest 5 minutes; cut each pizza into 6 wedges. Serve warm or at room temperature.

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# HONEY AND CURRANT SCONES

YIELD: 48 SERVINGS

## INGREDIENT

*Dry scone mix*  
**Honey**  
*Milk*  
*Currants*  
*Orange peel, grated*  
*Ground nutmeg*  
*Egg wash*

## WEIGHT/MEASURE

*4 pounds*  
**1 cup (12 ounces)**  
*2-1/2 cups, or as needed*  
*1-1/2 cups (8 ounces)*  
*3 tablespoons*  
*2 teaspoons*  
*As needed*

## METHOD

1. Follow package instructions to prepare scone dough.
2. Combine and mix honey with milk as substitute for liquid requirement.
3. Add currants, orange peel and nutmeg to scone mix. Stir honey mixture into dry mixture to form soft dough.
4. Turn onto floured board and knead lightly.
5. Divide dough in half. Roll into two rectangles 8x30-inches, 1/2-inch thick.
6. Cut each rectangle lengthwise down the center then into six crosswise squares. Cut each square into two triangles.
7. Place on greased sheet pans and brush with egg wash. Bake in 400° F oven 12-15 minutes or until golden brown.

# HONEY AND SPICE BUTTERNUT SQUASH SOUP

YIELD: 12 (1-1/2 CUP) SERVINGS

## INGREDIENT

*Onion, chopped*  
*Unsalted butter*  
*Garlic*  
*Butternut squash, cooked, cubed*  
*Chicken or vegetable stock*  
*Ground cumin*  
*Salt*  
*Cayenne pepper*  
*Heavy cream (milk may be substituted)*  
**Honey**  
*Sour cream*  
*Cilantro, fresh, chopped*

## WEIGHT/MEASURE

*1 quart, 1 cup (2 pounds)*  
*1/4 cup (2 ounces)*  
*6 large cloves*  
*6 pounds*  
*2 quarts plus 1 cup*  
*1 tablespoon*  
*2 teaspoons*  
*1/8 teaspoon*  
*2 cups*  
**1-1/2 cups (1 pounds, 2 ounces)**  
*3/4 cup*  
*2 tablespoons*

## METHOD

1. Sauté onion in butter until soft, about 10 minutes.
2. Stir in garlic and squash.
3. Stir in stock, cumin, salt and cayenne pepper.
4. Simmer until squash is very soft.
5. Puree.
6. Stir in cream and honey.

## PER ORDER

Heat 1-1/2 cups soup; garnish with a dollop of sour cream and 1/2 teaspoon cilantro.

# HONEY-APPLE CINNAMON PIZZA

YIELD: 4 TWELVE-INCH PIZZAS

## INGREDIENT

*Canned sliced apples, well-drained*

**Honey**

*Unsalted butter*

*Cinnamon*

*Baked, thin-crust pizza shell (12-inch)*

*Whipped cream*

*Freshly ground nutmeg*

## WEIGHT/MEASURE

*5 pounds 8 ounces (1 gallon)*

***1-1/2 pounds (2 cups)***

*4 ounces*

*1 teaspoon*

*4*

*As needed for garnish*

*As needed for garnish*

## METHOD

1. Thoroughly mix apple, honey, butter and cinnamon in a large stock pot.
2. Bring to a boil. Boil, stirring occasionally, until liquid has reduced to a thick syrup, about 40 minutes; take care not to scorch toward the end. Cool; reserve.

## PER ORDER

1. Spread 2 cups apple mixture over 1 baked pizza shell. Warm in a hot oven for 2 to 3 minutes.
2. Cut into 8 wedges. Garnish each wedge with a dollop of whipped cream, then dust whipped cream with nutmeg.

## VARIATION

Substitute 7 pounds well-drained, canned red tart pitted cherries for the sliced apples. Cook about 30 minutes.

# HONEY-APPLE QUICK BREAD WITH WHEAT GERM

YIELD: 24 SERVINGS

## INGREDIENT

*Biscuit mix*

*Wheat germ, toasted*

*Milk*

***Honey***

*Eggs*

*Vanilla extract*

*Granny Smith apples, or other tart apples,  
peeled & finely diced*

*Pecans, toasted, chopped*

## WEIGHT/MEASURE

*2-1/2 cups (12 ounces)*

*1/2 cup (2 ounces)*

*1-1/2 cups*

***1 cup (12 ounces)***

*2*

*2 teaspoons*

*2 cups (8 ounces)*

*1 cup (4 ounces)*

## METHOD

1. Stir together biscuit mix and wheat germ; reserve.
2. Beat together milk, honey, eggs and vanilla.
3. Beat dry ingredients into honey mixture until just blended.
4. Stir in apple and pecans.
5. Divide batter between two greased 4"x9" loaf pans.
6. Bake at 375° F until toothpick inserted in center comes out almost clean -- about 50 minutes.
7. Cool in pans 15 minutes. Turn out and cool completely. Cut each loaf into 12 slices.

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# HONEY APRICOT-CINNAMON BREAD

YIELD: 3 LOAVES (1-1/2 POUNDS EACH)

## INGREDIENT

*Bread (high-gluten) flour*  
*Instant yeast\**  
*Ground cinnamon*  
*Salt, Kosher or sea*  
*Milk*  
*Unsalted butter, softened*  
*Water*  
*Eggs, lightly beaten*  
**Honey**  
*Dried apricots, chopped finely*

## WEIGHT/MEASURE

*9 cups (2 pounds, 9 ounces) + as needed*  
*2 tablespoons*  
*1-1/2 tablespoons*  
*1-1/2 tablespoons*  
*1-1/4 cups*  
*1/2 cup (4 ounces)*  
*3/4 cup + as needed*  
*2*  
***1/2 cup (6 ounces) + as needed***  
*1-1/2 cups (8 ounces)*

*\*To use active dry yeast proof 2-1/2 tablespoons in 1/2 cup lukewarm water (deducted from the 2-1/2 cups in the ingredient list); add to dry ingredients with liquids.*

## METHOD

1. Mix flour, yeast, cinnamon and salt; reserve.
2. Heat milk to lukewarm; stir in butter.
3. Add milk mixture, water, eggs and honey to reserved dry ingredients; mix to form a soft dough. Add a little additional water if the dough is too dry or a little additional flour if the dough is too sticky.
4. Knead until the dough is soft and elastic, about 10 minutes.
5. Put the dough into a bowl; cover with plastic wrap.
6. Let dough rise at room temperature until doubled in bulk, about 1-1/4 hours.
7. Punch down dough; knead in chopped apricots.
8. Divide dough into 9 equal portions about 8 ounces each; cover with plastic wrap. Let rest 1/2 hour.
9. Roll each portion into a cylinder about 10-inches long.
10. Pinch together ends of 3 lengths of dough; braid, pinching ends to finish. Place loaf on doubled sheet pans (to prevent over browning of bottoms) covered with parchment paper. Make two more loaves with remaining pieces of dough; place on sheet pans.
11. Cover dough with plastic wrap. Let rise in warm place until doubled in bulk, about 45 minutes.
12. Bake at 325° F until loaves are golden brown and sound hollow when tapped, about 40 minutes. Remove from oven; brush with warmed honey. Cool.

# HONEY APRICOT SAUCE

YIELD: 100 SERVINGS  
(MAKES 1 GALLON)

## INGREDIENT

*Honey*  
*Apricots (canned), drained*  
*White wine vinegar*  
*Cornstarch*  
*Chicken stock*  
*Ginger root, fresh, grated*  
*Red chili peppers, dried*

## WEIGHT/MEASURE

*2-1/4 cups (1 pound, 11 ounces)*  
*1-1/2 quarts*  
*1-1/2 cups (12 ounces)*  
*3/4 cup*  
*2-1/2 quarts*  
*2 tablespoons*  
*4 small*

## METHOD

1. Place honey, apricots and vinegar in blender; puree until smooth.
2. Pour into saucepan.
3. Add cornstarch dissolved in stock, ginger root and chili peppers. Cook and stir until thickened and clear.
4. Remove from heat and cool. Cover and refrigerate.

## SERVING SUGGESTIONS

Use to top chicken or chops, or glaze ham, ribs and fish.

# HONEY-BARBECUE SPARERIBS AND CHICKEN

YIELD: 12-14 SERVINGS

## INGREDIENT

*Honey*  
*Barbecue sauce, prepared*  
*Vegetable oil*  
*Lemon juice*  
*Pork spareribs, cut in sections*  
*Chicken quarters*

## WEIGHT/MEASURE

*1-1/2 cups (1 pound, 2 ounces)*  
*1-1/4 quarts*  
*3/4 cup*  
*3/4 cup*  
*5 pounds*  
*5 pounds*

## METHOD

1. Combine honey and barbecue sauce.
2. Mix oil and lemon juice; dip 5 pounds pork ribs and 5 pounds chicken quarters in mixture.
3. Shake off excess and place meats on preheated grill until grill marks form.
4. Baste with oil mixture, turn and allow grill marks to form on second side.
5. Place pork and chicken in separate baking pans, generously coat with honey barbecue sauce.
6. Bake in 375° F oven 30 minutes; turn and coat with sauce as above. Reduce heat to 300° F and continue baking until pork and chicken test done.

# HONEY BASTED CHICKEN BREAST

YIELD: 24 SERVINGS

## INGREDIENT

*Honey*

*Red wine vinegar*

*Olive oil*

*Lemon juice*

*Garlic, minced*

*Dried oregano*

*Dried basil*

*Dried thyme leaves*

*Salt*

*Pepper*

*Chicken Breast, diced into 1-inch by 3-inch  
slices*

## WEIGHT/MEASURE

*3/4 pound*

*4 ounces*

*4 ounces*

*8 ounces*

*2 ounces*

*1/4 ounce*

*1/4 ounce*

*1/4 ounce*

*2 teaspoons*

*2 teaspoons*

*4 pounds*

## METHOD

1. Whisk together honey, vinegar, oil, lemon juice, garlic, oregano, basil, thyme, salt and pepper.
2. Toss with chicken. Marinate for 4-12 hours.
3. Drain. Place on baking sheet in 375° F oven for about 12 minutes until golden brown. Baste while cooking.
4. Cool and toss with Antipasto Salad (recipe on page 1) ingredients.

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# HONEY BEE BROWNIES

YIELD: 48 SERVINGS

## INGREDIENT

*Unsweetened chocolate*

*Eggs*

***Honey***

*Vanilla extract*

*Biscuit mix*

*Pecans, chopped*

## WEIGHT/MEASURE

*10 ounces*

*6*

***3 cups (2 pounds, 4 ounces)***

*1/4 cup*

*3 cups (14 ounces)*

*2-3/4 cups (12 ounces)*

## METHOD

1. Melt chocolate; cool slightly.
2. Beat eggs; beat in chocolate, honey and vanilla.
3. Thoroughly beat in biscuit mix.
4. Stir in pecans.
5. Pour into greased 12"x20"x2" baking pan; bake at 350° F until toothpick inserted in center comes out clean, about 20 minutes.
6. Cool completely.
7. Spread with Chocolate Frosting, if desired; let set up.
8. Cut into 48 (2"x2-1/2") pieces.

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# HONEY BEE COOKIES

YIELD: 100 SERVINGS

## INGREDIENT

*Butter, softened*

*Brown sugar*

***Honey***

*Peanut butter*

*Eggs*

*Flour, sifted*

*Baking soda*

*Baking powder*

## WEIGHT/MEASURE

*2-3/4 cups (1 pound, 6 ounces)*

*2-2/3 cups (1 pound)*

***1-1/3 cups (1 pound)***

*2-3/4 cups (1 pound, 6 ounces)*

*1-1/2 cups (12 ounces)*

*2 pounds, 3 ounces*

*2 teaspoons*

*1 tablespoon*

## METHOD

1. Cream butter and sugar in mixer.
2. Blend in honey and peanut butter. Gradually add eggs; mix well after each addition.
3. Add combined dry ingredients; continue mixing until blended.
4. Portion with #20 scoop on ungreased sheet pans.
5. Bake at 300° F 20 minutes or until lightly browned.

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# HONEY BEER STEAMED CLAMS

YIELD: 24 SERVINGS

## INGREDIENT

*Honey Beer, Flat*  
*Manilla clams, cleaned*  
*Bercy butter*

## WEIGHT/MEASURE

*8 twelve-ounce bottles*  
*36 pounds*  
*Recipe follows*

## PER ORDER

1. Bring 1/2 cup beer to a boil.
2. Add 1-1/2 pounds clams to beer, cover.
3. When clams open, swirl in 1/3 cup Bercy Butter; remove from heat.

## BERCY BUTTER

YIELD: 8 CUPS

## INGREDIENT

*Unsalted butter, softened*  
*Parsley, fresh, coarsely chopped*  
*Shallot, finely chopped*  
*Garlic, finely chopped*  
*Thyme, fresh, coarsely chopped*  
**Honey**  
*White wine*  
*Lemon juice*  
*Orange zest*  
*Orange juice*  
*White pepper, freshly ground*  
*Crushed red pepper*

## WEIGHT/MEASURE

*3 pounds*  
*1-2/3 cups*  
*1/3 cup*  
*1/3 cup*  
*1 tablespoon*  
***3/4 cup (9 ounces)***  
*3/4 cup*  
*1/3 cup*  
*1 tablespoon*  
*3 tablespoons*  
*1/2 tablespoon*  
*1/2 teaspoon*

## METHOD

1. Beat together butter and remaining ingredients; reserve.

# HONEY-BLACK PEPPER FLAT BREAD

YIELD: 24 FLAT BREADS

## INGREDIENT

*Flour*  
*Baking powder*  
*Salt, Kosher or sea*  
*Hot water*  
***Honey, divided***  
*Cold water*  
*Vegetable oil, chilled, such as canola*  
*Black pepper, freshly ground*

## WEIGHT/MEASURE

*10 cups (2 pounds, 13 ounces) + as needed*  
*2 tablespoons*  
*1 tablespoon + as needed*  
*2 cups*  
***1 cup (12 ounces)***  
*1 cup + as needed*  
*1-1/3 cups*  
*As needed (about 1 tablespoon)*

## METHOD

1. Mix flour, baking powder and salt; reserve.
2. Combine hot water and 1/2 cup honey; mix into dry ingredients.
3. Combine cold water and oil; mix into dough. Add a little additional water if the dough is too dry or a little additional flour if the dough is too sticky.
4. Knead 2 or 3 minutes, adding more flour as necessary to handle. Dough will be soft.
5. Divide dough into 48 portions, about 1-1/2 ounces each; shape into balls. Let rest 5 minutes.
6. Roll each ball into a rough circle about 1/8-inch thick, dusting with flour, as necessary.
7. Cook on an oiled flat top grill or in a sauté pan filmed lightly with canola oil (re-oil as necessary just to keep from sticking), over medium heat, turning a couple of times until lightly browned in spots — about 3 minutes total.
8. Warm remaining 1/2 cup honey. Brush top of each round with a scant teaspoon of honey; then lightly spring with a large pinch of both black pepper and salt. To serve, set two rounds one atop another to form a “sandwich.”

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# HONEY BLONDIES

YIELD: 48 BARS

## INGREDIENT

*Honey*  
*Dark brown sugar*  
*Butter*  
*Applesauce*  
*Eggs*  
*Vanilla extract*  
*Almond extract*  
*All-purpose flour*  
*Baking powder*  
*Baking soda*  
*Salt*  
*Powdered sugar*

## WEIGHT/MEASURE

*1 quart (3 pounds)*  
*2 cups (1 pound)*  
*1 pound*  
*2 cups*  
*8*  
*3 tablespoons*  
*2 tablespoons*  
*2 pounds, 8 ounces (2 quarts + 2 cups)*  
*2 tablespoons*  
*2 teaspoons*  
*2 tablespoons*  
*As needed*

## METHOD

1. Cream honey, brown sugar, butter and applesauce until smooth.
2. Beat in eggs, vanilla extract and almond extract until well-incorporated.
3. Add flour, baking soda and salt; mix on low speed until ingredients are incorporated thoroughly.
4. Spread butter in a greased 18" x 24" sheet pan.
5. Bake at 300° F until center is just firm to the touch, about 35 minutes.
6. Cool; dust top with powdered sugar; cut Blondies into 48 pieces, each 2" x 2-12".

# HONEY BLOSSOM

YIELD: 1 DRINK

## INGREDIENT

*Rum*

*Orange juice*

*Honey Simple Syrup*

## WEIGHT/MEASURE

*1 ounce*

*5 ounces*

*1 ounce*

## METHOD

1. Build in order over ice in a 12-ounce glass and stir.
2. Garnish with an orange flag.

# HONEY BRAISED CABBAGE

YIELD: 24 (1-CUP) SERVINGS  
(MAKES 1-1/2 GALLONS)

## **INGREDIENT**

*Red cabbage, shredded*  
*Green apples, pared and sliced*  
*Onion, sliced*  
*Chicken stock, or water*  
**Honey**  
*Vinegar*  
*Salt*

## **WEIGHT/MEASURE**

*1 gallon (4 pounds), lightly packed*  
*1 quart (2 pounds)*  
*1 quart (1 pound)*  
*6 cups*  
**1-1/4 cups (15 ounces)**  
*1-1/4 cups*  
*1 tablespoon*

## **METHOD**

1. Combine cabbage, apple, onion, chicken stock, honey, vinegar and salt.
2. Bring mixture to a boil; reduce heat to simmer. Cover; cook until cabbage is tender but crisp, about 30 minutes.

## **SERVING SUGGESTIONS**

Serve as accompaniment to grilled meats and sausages, roast pork, ham or duck or as part of a vegetarian platter.

# HONEY BREAD STICKS

YIELD: 24 SERVINGS

## INGREDIENT

*Corn meal*  
*Hot roll mix*  
*Hot water (120 to 130° F)*  
**Honey**  
*Butter or margarine, softened*  
*Egg*  
*Egg wash*

## WEIGHT/MEASURE

*As needed*  
*1 package (16 ounces)*  
*3/4 cup*  
***1/4 cup (3 ounces)***  
*2 tablespoons*  
*1*  
*As needed*

*Topping: Caraway seeds, lemon pepper, grated Parmesan cheese, etc.*

## METHOD

1. Grease sheet pan and dust with cornmeal; reserve.
2. Combine roll mix with hot water, honey, egg and butter.
3. Prepare dough according to package directions.
4. Divide dough in two and roll each half into 12x9x1/2-inch rectangle.
5. Cut each piece crosswise into 1-inch strips.
6. Brush dough strips with egg wash, then sprinkle with topping of choice.
7. Twist and place strips on prepared sheet pan.
8. Cover with plastic wrap; let rise until almost doubled in bulk.
9. Bake at 375° F until lightly browned, about 12 minutes.

## OTHER TOPPING SUGGESTIONS

Poppy seeds, coarse sea salt, toasted sesame seeds.

# HONEY BREAKFAST PUDDING

YIELD: 48 (1/2-CUP) SERVINGS

<u>INGREDIENT</u>	<u>WEIGHT/MEASURE</u>
<i>Honey</i>	<i>1 quart (3 pounds)</i>
<i>Lemon juice</i>	<i>2 cups</i>
<i>Eggs</i>	<i>18</i>
<i>Milk</i>	<i>2 cups</i>
<i>Salt</i>	<i>1/2 teaspoon</i>
<i>Sliced white sandwich bread, cut into 1/2" squares</i>	<i>3 pounds (about 33 slices)</i>
<i>Whipped topping (optional)</i>	<i>As needed</i>
<i>Lemon slices, cut in half (optional)</i>	<i>24</i>

## METHOD

1. Evenly distribute bread in a greased 12" x 20" pan.
2. Beat together honey, lemon juice and eggs; beat in milk and salt.
3. Pour mixture over bread; stir to moisten. Let bread sit until liquid is absorbed, about 1/2 hour.
4. Cover pan with foil; set pan on doubled sheet pans (replaces water bath).
5. Bake at 300° F for 30 minutes. Remove foil; bake until the top of pudding is light golden brown, about 30 minutes. Cool thoroughly.
6. Portion 1/2 cup each in 48 dessert dishes; garnish each with a dollop of whipped topping and 1/2 lemon slice.

# HONEY BUNNY CINNAMON BUNS

YIELD: 100 SERVINGS

## INGREDIENT

*Flour*  
*Salt*  
*Non-fat dry milk*  
*Shortening*  
**Honey**  
*Dry yeast*  
*Water*  
*Eggs*  
*Butter, softened*  
*Ground cinnamon*  
*Granulated sugar*  
*Egg wash, prepared*

## WEIGHT/MEASURE

*6 pounds (1-1/2 gallon)*  
*To taste*  
*5 ounces*  
*1 cup (8 ounces)*  
**1-1/3 cups (1 pound)**  
*3-1/3 ounces*  
*5-1/2 cups (2-3/4 pounds)*  
*3*  
*11 ounces*  
*1/2 cup*  
*1-1/4 cups (1 pound, 4 ounces)*  
*As needed*

## METHOD

1. Place flour, salt, dry milk, shortening and honey in mixer on first speed; mix until blended. Dissolve yeast in water; add to mixture. Add eggs; mix 8 to 10 minutes on second speed or until dough cleans bowl completely.
2. If dough is sticky, add more flour slowly; if stiff add more water slowly.
3. Let dough double in size, then scale into five 2 pound balls and one 1 pound ball. Roll each ball into rectangle 1/2-inch thick.
4. Evenly spread rectangles with softened butter and sprinkle with combined cinnamon and sugar. Roll up; seal edges and cut into 1-inch slices. Place in lightly greased pans; brush with egg wash. Proof until doubled in size.
5. Bake at 400° F for 20 minutes. Cool slightly. Frost with Orange Honey Frosting.

## ORANGE HONEY FROSTING

<i>Cream cheese, softened</i>	<i>2-3/4 pounds</i>
<i>Butter, softened</i>	<i>5 ounces</i>
<b>Honey</b>	<b>1 cup (12 ounces)</b>
<i>Non-fat dry milk</i>	<i>6 ounces</i>
<i>Orange peel, grated</i>	<i>1/3 cup</i>
<i>Vanilla extract</i>	<i>1 ounce</i>

## METHOD

1. Whip cream cheese with 5 ounces butter until smooth.
2. Alternately add 12 ounces honey and 6 ounces non-fat dry milk; mix until blended.
3. Blend in orange peel and vanilla extract.

# HONEY BUTTER

YIELD: 64 SERVINGS

## INGREDIENT

*Honey*  
*Butter*  
*Salt*

## WEIGHT/MEASURE

*2 cups (1 pound, 8 ounces)*  
*2 cups (1 pound)*  
*1 teaspoon*

## METHOD

1. Beat together honey and remaining ingredients; chill slightly.
2. Serve in ramekins or portion into 1 tablespoon servings on a parchment-lined sheet pan. Chill.

## VARIATIONS

Herb Honey Butter: Beat 1 tablespoon + 1 teaspoon Herbes de Provence (or herb of choice).

Lemon Honey Butter: Beat in 1 tablespoon + 1 teaspoon lemon juice and 2 teaspoons grated lemon zest.

Spicy Honey Butter: Beat in 1/2 teaspoon ground cayenne pepper and 2 teaspoons ground cumin.

# HONEY CHERRY PECAN BIS COTTI

YIELD: 64 SERVINGS

## INGREDIENT

*Flour*  
*Salt*  
*Baking powder*  
*Sugar*  
***Honey***  
*Butter, softened*  
*Eggs*  
*Heavy cream*  
*Anise seed*  
*Lemon zest*  
*Pecans\**  
*Dried cherries*

## WEIGHT/MEASURE

*4 cups*  
*1 teaspoon*  
*1 tablespoon*  
*1/2 cup*  
***1 cup***  
*4 ounces*  
*3 whole*  
*4 ounces*  
*1 tablespoon*  
*1 whole*  
*5 ounces*  
*8 ounces*

\*Optional substitute: Chopped walnuts or raisins

## METHOD

1. Sift together flour, salt and baking powder.
2. Cream sugar, butter and honey. Add eggs.
3. Add the flour mixture alternately with the heavy cream.
4. Stir in the anise seed, lemon zest, pecans and cherries.
5. Spread the dough in long logs on baking sheets. Bake at 350° F for 30 minutes until golden brown.
6. Cool for 30 minutes.
7. Slice logs, across the width, about 1/2-inch thick. Place cut side down on baking sheet.
8. Bake again for 25-35 minutes until golden brown and dry on top.

# HONEY CHOCOLATE FROSTING

FOR USE WITH HONEY BEE BROWNIES

YIELD: 48 SERVINGS

## INGREDIENT

*Boiling water*

*Powdered sugar*

*Unsweetened chocolate, melted*

***Honey***

*Vanilla extract*

## WEIGHT/MEASURE

*1/2 cup*

*1-1/2 pounds*

*5 ounces*

***1/4 cup (3 ounces)***

*1/2 tablespoon*

## METHOD

1. Gradually beat boiling water into powdered sugar.
2. Beat in melted chocolate, honey and vanilla.
3. Thin frosting with 1-2 tablespoons of boiling water, if necessary.

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# HONEY CRACKED WHEAT ROLLS

YIELD: 48 SERVINGS

## INGREDIENT

### **Honey**

Active dry yeast

Warm water (110-115° F)

Margarine, softened

Eggs

Bread flour

Whole wheat flour

Cracked wheat

Sunflower kernels, toasted

Salt

Vegetable oil

Egg wash

## WEIGHT/MEASURE

**1 cup (12 ounces)**

1/3 cup (3 ounces)

3 cups

1-1/2 cups (12 ounces)

1 cup (8 ounces)

1-1/2 quarts (1-1/2 pounds)

2 cups (9 ounces)

1/2 cup (2-1/2 ounces)

1 cup (4 ounces)

1 tablespoon

As needed

As needed

## METHOD

1. Combine honey and yeast with warm water. Allow to stand 5 minutes.
2. Stir in margarine and eggs.
3. Combine remaining ingredients except oil and egg wash and gradually add to honey mixture to form into a dough. Continue mixing dough until smooth in texture.
4. Brush with oil and proof until double in bulk.
5. Punch down and portion into 48 (2-ounce) pieces. Divide each piece into three parts and shape into balls.
6. Place three balls in each of 48 greased muffin tins. Proof until doubled in bulk; brush with egg wash.
7. Bake at 375° F 12 minutes or until lightly browned.

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# HONEY CREAM CHEESE FROSTING

FOR USE WITH HONEY OF A CARROT CAKE

YIELD: 48 SERVINGS

## INGREDIENT

*Cream cheese*

*Honey*

## WEIGHT/MEASURE

*12 ounces*

*1/2 cup (6 ounces)*

## METHOD

1. Beat together until smooth.

# HONEY CREOLE SAUCE

YIELD: 32 SERVINGS  
(MAKES 1 GALLON)

## INGREDIENT

*Honey*  
*Tomatoes, crushed*  
*Garlic, minced*  
*Green bell peppers, large diced pieces*  
*Onion, large diced pieces*  
*Fresh okra, sliced*  
*Hot pepper sauce, bottled*  
*Salt*

## WEIGHT/MEASURE

*1 cup (12 ounces)*  
*1 #10 can*  
*2 tablespoons*  
*1 quart (1 pound)*  
*1 quart (1 pound, 5 ounces)*  
*1 quart (1 pound)*  
*To taste*  
*To taste*

## METHOD

1. Combine honey, tomatoes and garlic; cover and simmer 30 minutes. Stir occasionally.
2. Add peppers, onion, okra, hot sauce and salt. Simmer 10 minutes to allow flavors to blend. Hold warm for service.

## SERVING SUGGESTIONS

Serve over omelets, pasta, poultry and seafood.

# HONEY CUMIN GLAZE

YIELD: 100 (3-TABLESPOON) SERVINGS  
(MAKES 1 GALLON)

## INGREDIENT

*Honey*  
*Orange juice*  
*Ground cumin*  
*Garlic, finely chopped*  
*Orange rind, grated*  
*Salt*  
*Hot pepper sauce*

## WEIGHT/MEASURE

*2-1/2 quarts (7 pounds, 8 ounces)*  
*3-3/4 quarts*  
*3 tablespoons*  
*3 tablespoons*  
*2-1/2 teaspoons*  
*2-1/2 teaspoons*  
*2-1/2 teaspoons*

## METHOD

1. Combine all ingredients except hot pepper sauce in a large, deep saucepan.
2. Bring to a boil; reduce heat to medium-low. Simmer, stirring occasionally, until glaze thickens and reduces by approximately 1 quart, about 30 minutes.
3. Stir in hot pepper sauce.

## SERVING SUGGESTIONS

Baste poultry and game, pork and spareribs or shrimp. For fajita or taco fillings, glaze mild, firm-fleshed seafood during grilling. Brush on grilled vegetables such as carrots, zucchini or sweet potatoes.

# HONEY-CURRY HAM AND APPLE POCKETS

YIELD: 24 POCKETS

## INGREDIENT

*Onion, chopped*  
*Apples, peeled, chopped coarsely*  
*Vegetable oil*  
*Ham, small diced*  
*Curry powder*  
**Honey**  
*Frozen bread dough, thawed*  
*Whipping cream*

## WEIGHT/MEASURE

*2 quarts (2 pounds, 8 ounces)*  
*3 quarts (4 pounds)*  
*1/2 cup*  
*1-1/4 gallon (4 pounds)*  
*2-1/2 tablespoons*  
**2-2/3 cups (2 pounds)**  
*4 pounds, 8 ounces*  
*1-1/2 cups*

## METHOD

1. Saut\_ onion and apple in oil until soft, about 10 minutes.
2. Stir in ham and curry powder; stir in honey. Cool to room temperature. Reserve.
3. Scale dough into 24 pieces, 3 ounces each; roll each into a circle about 7" in diameter.
4. Place 1/2 cup reserved filling on half of circle; fold other half over. Tightly seal edges, then flute; put on a parchment lined sheet pan. Repeat with remaining ingredients.
5. Brush top of each pastry with cream. Bake at 450° F until browned, about 15 minutes. Remove from oven; cool.
6. Serve warm or at room temperature. Refrigerate turnovers.

# HONEY CURRY SAUCE

YIELD: 75 SERVINGS  
(MAKES 3 QUARTS)

## INGREDIENT

*Onion, chopped*  
*Butter or margarine*  
*Flour*  
*Curry powder*  
**Honey**  
*Chicken stock*  
*Lemon juice*  
*Salt*

## WEIGHT/MEASURE

*1-1/2 quarts (1 pound, 8 ounces)*  
*3/4 cup (6 ounces)*  
*3/4 cup (3 ounces)*  
*2/3 cup\**  
**2 cups (1 pound, 4 ounces)**  
*6 cups*  
*3 tablespoons*  
*1-1/2 tablespoons*

*\*Use this amount of curry powder for a mild curry flavor. For more intense flavor, increase curry powder to taste.*

## METHOD

1. Sauté onion in butter until soft, about 10 minutes.
2. Stir in flour and curry powder; continue to stir and cook about 3 minutes.
3. With a whisk, blend in honey and chicken stock; simmer until thickened, about 10 minutes.
4. Stir in lemon juice and salt.
5. To store, place in a covered container and refrigerate.

## SERVING SUGGESTIONS

Use as a base for poultry, meat or seafood curries or as a sauce for poached, sautéed or grilled seafood and chicken.

# HONEY CUSTARD FRENCH TOAST

YIELD: 12 SERVINGS

## INGREDIENT

*Honey*

*Milk*

*Eggs*

*Cinnamon*

*Salt*

*Italian bread*

*Unsalted butter*

*Pecans, toasted and coarsely chopped*

## WEIGHT/MEASURE

*4 cups (3 pounds), divided*

*2 cups*

*12*

*2 tablespoons*

*1/4 teaspoon*

*24 slices, about 3-1/2"x5-1/2" and 3/4" thick*

*As needed*

*3/4 cup (4-1/2 ounces)*

## METHOD

1. Beat together 1 cup honey, milk, eggs, cinnamon and salt; reserve in refrigerator.
2. Just before service, put bread in honey mixture, turning to coat well. Allow bread to soak up liquid, turning once or twice.

## PER ORDER

Brown 2 slices bread in hot butter over medium heat on both sides. Sprinkle each slice with 1/2 tablespoon pecans. Serve with 1/4 cup honey on the side.

# HONEY-FRUIT CHUTNEY

YIELD: 24 (2-OUNCE) SERVINGS

## INGREDIENT

### *Honey*

*Mixed dried fruit, cut into 1/2" bits*

*Onion, finely chopped*

*Garlic, finely chopped*

*Water*

*Cider vinegar*

*Crushed red pepper*

*Salt*

## WEIGHT/MEASURE

*1-1/2 cups (1 pound, 2 ounces)*

*1-2/3 quarts (1-3/4 pounds)*

*2 cups (12 ounces)*

*1/2 tablespoon*

*1-1/2 cups*

*1-1/4 cups*

*1/2 teaspoon or to taste*

*1/4 teaspoon*

## METHOD

1. Combine honey and remaining ingredients.
2. Simmer, stirring frequently, until fruit is tender and chutney is thick, about 1 hour.
3. Refrigerate several hours or overnight to blend flavors.
4. Store well covered in the refrigerator; serve at room temperature.

## SERVING SUGGESTIONS

Use as an accompaniment to grilled meat, poultry, and seafood, or on a cheese plate or sandwich.

# HONEY-FUDGE SUNDAE PIZZA

YIELD: 12 SERVINGS

## INGREDIENT

*Pizza dough*

**Honey**

*Fudge sauce*

*Ice cream of choice*

*Whipped cream*

*Multi-colored sprinkles*

## WEIGHT/MEASURE

*2.8 pounds*

***1 pound 2 ounces (1-1/2 cups)***

*3/4 cup*

*2 pounds 4 ounces*

*As needed for garnish*

*As needed for garnish*

## METHOD

1. Cut dough into 2-ounce portions; form each into thin, mini pizza shells with rims, about 5" in diameter.
2. Bake at 450° F on a parchment-lined sheet pan until golden brown, about 8 minutes. Cool.
3. Thoroughly mix honey and fudge sauce.

## PER ORDER

1. Top 1 baked pizza shell with 3 #40 scoops ice cream. Drizzle with 3 tablespoons honey sauce.
2. Garnish with a dollop of whipped cream and multi-colored sprinkles.

# HONEY GELATO

YIELD: ABOUT 1 QUART

## INGREDIENT

*Whipping cream*

*Vanilla bean*

*Mild-flavored honey*

*Egg yolks*

*Mascarpone cheese*

## WEIGHT/MEASURE

*2 cups*

*1 bean*

*5-1/2 ounces (1/2 cup)*

*3*

*12 ounces (1-1/2 cups)*

## METHOD

1. Heat cream and vanilla bean to a simmer; let stand 30 minutes.
2. Whisk honey and egg yolks until pale and creamy; beat in reserved cream.
3. Cook, stirring constantly, until mixture coats the back of a spoon.
4. Strain; cool.
5. Whisk in mascarpone.
6. Split vanilla bean lengthwise, then scrape seeds into mixture.
7. Cool; freeze according to ice cream machine manufacturer's instructions.

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# HONEY GELATO AFFOGATO

YIELD: 24 SERVINGS

## INGREDIENT

*Whipping cream*  
*Vanilla Extract*  
**Honey**  
*Egg yolks*  
*Mascarpone cheese*  
*Honey Espresso Syrup (recipe follows)*  
*Almond Croccante (recipe follows)*

## WEIGHT/MEASURE

*3 pints*  
*3 tablespoons*  
**16-1/2 ounces**  
*9 whole*  
*2-1/4 pounds*  
*3 cups*  
*8 ounces*

## METHOD

1. Heat cream and vanilla to a simmer; let stand 30 minutes.
2. Whisk honey and egg yolks until pale and creamy; beat in reserved cream.
3. Cook, stirring constantly, until mixture coats the back of a spoon. Strain; cool.
4. Whisk in mascarpone.
5. Cool; freeze according to ice cream machine manufacturer's instructions.
6. To serve: Scoop ice cream into cup, drizzle with 1 ounce Honey Espresso Syrup and 1 tablespoon Honey Almond Croccante.

# HONEY ALMOND CROCCANTE

YIELD: 24 SERVINGS

## INGREDIENT

*Almonds*  
**Honey**  
*Sugar*  
*Water*  
*Butter*

## WEIGHT/MEASURE

*6 ounces*  
**1/2 cup**  
*2 tablespoons*  
*4 tablespoons*  
*2 ounces*

## METHOD

1. Heat honey, sugar and water. Cook about 10 minutes until honey begins to caramelize.
2. Add almonds. Cook another 5-7 minutes.
3. Smear baking sheet with butter. Pour Almond Croccante on buttered sheet to cool. When cool, chop coarsely.

# HONEY ESPRESSO SYRUP

YIELD: 24 SERVINGS

## INGREDIENT

**Honey**  
*Semi-sweet chocolate*  
*Espresso*

## WEIGHT/MEASURE

**1-1/2 cups**  
*18 ounces*  
*1-1/2 cups*

## METHOD

1. Place honey and chopped chocolate in mixing bowl. Pour hot espresso over and whisk until smooth.
2. Strain into storage container. Serve warm.

# HONEY GELATO WITH STRAWBERRIES AND AMARETTI

YIELD: ABOUT 1 QUART

## INGREDIENT

*Fresh strawberries, sliced*

*Sugar*

*Whipping cream*

*Vanilla bean*

***Mild-flavored honey***

*Egg yolks*

*Mascarpone cheese*

*Amaretti cookies, crushed finely*

## WEIGHT/MEASURE

*10 ounces (1 pint)*

*1-1/2 ounces (1/4 cup)*

*2 cups*

*1 bean*

***5-1/2 ounces (1/2 cup)***

*3*

*12 ounces (1-1/2 cups)*

*4 ounces (1-1/2 cups)*

## METHOD

1. Toss strawberries with sugar; macerate for 30 minutes.
2. Heat cream and vanilla bean to a simmer; let stand 30 minutes.
3. Whisk honey and egg yolks until pale and creamy; beat in reserved cream.
4. Cook, stirring constantly, until mixture coats the back of a spoon.
5. Strain; cool.
6. Whisk in mascarpone.
7. Split vanilla bean lengthwise, then scrape seeds into mixture.
8. Fold in strawberries and amaretti.
9. Freeze according to ice cream machine manufacturer's instructions.

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# HONEY-GLAZED SALMON TWO WAYS

YIELD: 6 SERVINGS

## INGREDIENT

*Salmon filets with skin*

*Salt*

*Sage Honey and Balsamic Glaze OR*

*Star Thistle Honey, Lemon and Chile Glaze*

## WEIGHT/MEASURE

*6 (5 to 6 ounces each)*

*To taste*

*Recipe follows*

*Recipe follows*

*SAGE HONEY AND BALSAMIC GLAZE (Makes 3/4 cup)*

***Sage honey (or honey of choice)***

***1/2 cup***

*Balsamic vinegar*

*3 tablespoons*

*Olive oil*

*1 tablespoon*

*Garlic, finely chopped*

*2 cloves*

*Salt*

*1/8 teaspoon*

*STAR THISTLE HONEY, LEMON AND CHILE GLAZE (Makes 3/4 cup)*

***Star thistle honey (or honey of choice)***

***1/2 cup***

*Lemon juice, fresh*

*3 tablespoons*

*Olive oil*

*1 tablespoon*

*Lemon zest, finely chopped*

*1 teaspoon*

*Crushed red pepper*

*1 teaspoon*

*Salt*

*1/8 teaspoon*

## METHOD

1. Heat oven to 500° F. Season flesh-side of filets with salt; arrange skin-side down in a shallow baking pan. Roast for 5 minutes.
2. Drizzle 1 tablespoon glaze over each filet. Roast 3 minutes for medium rare (salmon should be spongy when pressed with a finger at its thickest part) and 5 minutes for medium-well (salmon should be firm when pressed with a finger at its thickest part).
3. Remove salmon to serving plates; drizzle 1 tablespoon remaining glaze over each filet.

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# HONEY GRANOLA MUFFINS

YIELD: 48 MUFFINS

## INGREDIENT

*Granola, crushed if chunky*  
*All-purpose flour*  
*Baking powder*  
*Baking soda*  
*Salt*  
*Eggs, slightly beaten*  
*Buttermilk*  
**Honey**  
*Vegetable oil*  
*Applesauce*

## WEIGHT/MEASURE

*15 cups (2 pounds, 13 ounces)*  
*2 quarts (2 pounds)*  
*1/4 cup*  
*2 teaspoons*  
*1 tablespoon*  
*12*  
*1 quart*  
**1 quart (3 pounds)**  
*2 cups*  
*1 cup*

## METHOD

1. Mix granola, flour, baking powder and salt.
2. Stir in eggs, buttermilk, honey, vegetable oil and applesauce until just mixed.
3. Use a #20 scoop to fill each of 48 greased muffin cups.
4. Bake at 375° F until a toothpick inserted in the center of a muffin comes out clean, about 15 minutes.
5. Cool on a rack.

# HONEY HAZELNUT TORTE

YIELD: 10-12 SERVINGS

## INGREDIENT

## WEIGHT/MEASURE

### *FILLING*

*Granulated sugar*

*1/2 cup*

*Lemon juice*

*1/2 teaspoon*

***Honey***

***1/4 cup***

*Unsalted butter, room temperature*

*4 ounces*

*Salt*

*Pinch*

*Hazelnuts, skinned, lightly toasted  
and coarsely chopped*

*2 cups*

### *CRUST*

*Granulated sugar*

*3/4 cup*

*Unsalted butter, room temperature*

*6 ounces*

*Egg yolks*

*3*

*All-purpose flour*

*2 cups*

## METHOD

### FILLING

1. Combine sugar and lemon juice. Cook over moderate heat, stirring occasionally until pale amber in color (about 12-15 minutes).
2. Stir in honey and butter, bring to a boil over moderate heat. Cook until thick bubbles form (12-15 minutes). Stir in salt and nuts, set mixture aside to cool.
3. Pre-heat oven to 350° F.

### CRUST

1. Beat butter in mixer with paddle until smooth and creamy, gradually add sugar. Cream until light and fluffy. Add yolks one at a time. Mix in flour until dough forms. Gather dough together on a floured surface.
2. Butter a 9" spring form pan. Place one-half of the dough in the pan and press out with floured fingers. Cover the bottom and 1" up the sides of the pan
3. Press remaining dough into 9" cake circle and chill well.
4. Spread nut filling evenly in the pan, over the dough. Peel chilled dough off the cardboard and place over filling. Press into place and seal edges with a fork. Pierce the top crust in 10-12 places with a fork.
5. Bake 45-50 minutes at 350° F until light brown around the edge. Cool briefly in the pan. Unmold and cool on a wire rack.

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# HONEY-HOT BUFFALO CHICKEN PIZZA

YIELD: 4 TWELVE-INCH ROUND PIZZAS

## INGREDIENT

*Grilled, boneless chicken breast meat,  
cut into 3/8-inch dice or shredded*

### **Spicy Honey Pizza Sauce**

*Unbaked thin pizza dough shells,  
12 inches in diameter*

*Olive oil*

*Blue cheese, finely crumbled*

*Celery, finely diced*

*Parsley, chopped*

## WEIGHT/MEASURE

*1 pound 8 ounces (about 4 cups)*

### **Recipe follows**

*4 shells ( 12 ounces each)*

*1/4 cup, divided*

*12 ounces (2-1/4 cups)*

*8 ounces (2 cups)*

*As needed*

## METHOD

1. Mix chicken with 1 cup sauce; reserve.

## PER PIZZA

1. Brush 1 pizza shell with 1 tablespoon olive oil.
2. Spread 3/4 cup sauce over pizza.
3. Scatter 1 cup chicken over sauce.
4. Bake at 500° F until crust is lightly browned, about 10 minutes.
5. Sprinkle pizza with 3/4 cup cheese, then 1/2 cup celery.
6. Sprinkle with parsley; cut each pizza into 6 wedges. Serve warm or at room temperature.

Note: To serve by the slice, cook pizzas ahead, then heat slices as need in a hot oven. Garnish with cheese and celery.

## SPICY HONEY PIZZA SAUCE

Heat 3 cups tomato-based pizza sauce with 1 cup honey. Remove from heat; stir in 2 teaspoons hot pepper sauce or to taste. Makes 1 quart.

# HONEY HUMMUS

YIELD: 24 (2-OUNCE) SERVINGS

## INGREDIENT

*Garbanzo beans, drained*

**Honey**

*Lemon juice*

*Cilantro, chopped*

*Ground cumin*

*Garlic, finely chopped*

*Salt*

*Cayenne pepper*

## WEIGHT/MEASURE

*1 #10 can*

***1-1/2 cups (1 pound, 2 ounces)***

*1-1/2 cups*

*1/3 cup*

*2 tablespoons*

*3 tablespoons*

*1 tablespoon*

*1/2 teaspoon or to taste*

## METHOD

1. Puree ingredients; chill several hours to blend flavors.
2. Serve at room temperature. To store, refrigerate tightly covered.

## SERVING SUGGESTIONS

Use as a dip for pita bread and raw vegetables and as a spread for sandwiches.

# HONEY-KIWI SPREAD

YIELD: 24 (1-1/2 OUNCE) SERVINGS

## INGREDIENT

*Honey*

*Kiwi fruit, peeled and coarsely chopped*

## WEIGHT/MEASURE

*4-1/2 cups (3 pounds, 6 ounces)*

*6 pounds, 12 ounces (about 36)*

## METHOD

1. Combine honey and kiwi; simmer, stirring frequently, until thick, about 20 minutes. Let cool.
2. To store, refrigerate tightly covered.

## SERVING SUGGESTIONS

Use as a spread for toast and English muffins, a topping for pancakes, waffles and fresh fruit, or as an accompaniment to grilled poultry, pork or lamb.

# HONEY-LEMON BUTTER

YIELD: 24 (1-OUNCE) SERVINGS

## INGREDIENT

*Honey*

*Butter, softened*

*Lemon juice*

*Lemon zest, finely chopped*

## WEIGHT/MEASURE

*3/4 cup (9 ounces)*

*3/4 cup + 2 tablespoons (7 ounces)*

*1 tablespoon*

*1 teaspoon*

## METHOD

1. Beat honey, butter, lemon juice, and lemon zest until smooth; chill briefly.

## SERVING SUGGESTIONS

Use Honey-Lemon Butter on seafood and on baked or roasted chicken.

# HONEY-LEMON TART

YIELD: 3 TARTS  
(8 SERVINGS PER TART)

## INGREDIENT

*Sugar*  
*Flour*  
*Eggs*  
**Honey**  
*Unsalted butter, melted*  
*Milk*  
*Lemon zest, finely chopped*  
*Lemon juice, fresh*  
*Unbaked 10" tart shell*  
*Lemon slices, cut in quarters*

## WEIGHT/MEASURE

*1-1/2 cups*  
*1/3 cup*  
*12*  
***1-1/2 cups (1 pound, 2 ounces)***  
*1 cup (8 ounces)*  
*1/3 cup*  
*3 tablespoons*  
*1 cup*  
*3*  
*6 for garnish*

## METHOD

1. Mix sugar and flour; beat in eggs one at a time. Beat in honey.
2. Beat in melted butter, milk, lemon zest, and lemon juice.
3. Divide filling among tart shells.
4. Bake at 325° F until golden brown on top and a toothpick inserted in the center comes out clean, about 45 minutes; cool.
5. Cut each tart into 8 wedges. Refrigerate unused tarts. Return to room temperature before serving.
6. Garnish each wedge with a quarter of a lemon slice.

# HONEY LEMON YOGURT SAUCE

YIELD: 100 SERVINGS  
(MAKES 1 GALLON)

## INGREDIENT

*Honey*  
*Vanilla yogurt*  
*Lemon juice*  
*Lemon rind, grated*  
*Ground nutmeg*

## WEIGHT/MEASURE

*2 quarts (6 pounds)*  
*2 quarts*  
*1/2 cup*  
*4 teaspoons*  
*1 teaspoon*

## METHOD

1. Whisk all ingredients together.

## SERVING SUGGESTIONS

Serve on fresh or poached fruit or fruit compotes. Top waffles, pancakes or French toast.

# HONEY MACAROON DESSERT PIZZA

YIELD: 4 TWELVE-INCH ROUND PIZZAS

## INGREDIENT

*Whipping cream*  
**Honey**  
*Butter, softened*  
*Unbaked thin pizza dough shell,*  
*12 inches in diameter*  
*Flaked coconut*  
*Sliced almonds, lightly toasted*  
*Whipped cream*  
*Fresh fruit, such as berries*  
*Mint springs*

## WEIGHT/MEASURE

*4 cups*  
**3 cups**  
*2 ounces (4 tablespoons)*  
*3 pounds (4 shells, 12 ounces each)*  
  
*4 ounces (1 cup lightly packed)*  
*4 ounces (1 cup)*  
*As needed for garnish*  
*As needed for garnish*  
*As needed for garnish*

## METHOD

1. Whisk together cream and honey.
2. Reduce over medium low heat by about 1/3, until mixture thickens and develops a light caramel color; reserve.

## PER PIZZA

1. Spread 1 tablespoon butter over pizza shell.
2. Sprinkle with 1/4 cup coconut and 1/4 cup almonds.
3. Drizzle with 2/3 cup honey mixture; spread gently with a rubber spatula shell.
4. Bake at 450° F until crust is lightly browned, about 8 minutes.
5. Cool to warm or room temperature.
6. Garnish with whipped cream, fruit and mint springs.

Note: Pizzas can be served warm or at room temperature. To serve warm by the slice, cook pizzas ahead, then heat slices as need in a hot oven.

# HONEY-MANGO MARGARITA

YIELD: 1 DRINK

## INGREDIENT

*Gold Tequila*  
*Margarita mix*  
*Mango, fresh, ripe\**  
***Honey Simple Syrup***  
*Crushed ice*

## WEIGHT/MEASURE

*1-1/4 ounces*  
*2 ounces*  
*1/2*  
***2 ounces***  
*1 ice scoop*

\*1 ounce of Monin Mango Syrup can be substituted for fresh mango.

## METHOD

1. Rim glass with sugar.
2. Combine all ingredients in blender. Blend until smooth.
3. Pour into 14-ounce specialty (Catalina) glass.

# HONEY MUSTARD DIP

YIELD: 100 (2-OUNCE) SERVINGS

## INGREDIENT

*Honey Mustard Magic*  
*Low-fat yogurt, plain*  
*Sour cream*

## WEIGHT/MEASURE

*1-1/2 quarts + 1/4 cup*  
*1 gallon*  
*2-3/4 cup*

## METHOD

1. Blend thoroughly.

# HONEY MUSTARD FRUIT

YIELD: 24 SERVINGS

## INGREDIENT

*Honey*  
*Sugar*  
*Red wine*  
*Mustard seeds*  
*Dry mustard*  
*Pepper*  
*Whole grain mustard*  
*Salt*  
*Dried apricots*  
*Dried golden raisins*  
*Dried cherries*

## WEIGHT/MEASURE

*24 ounces*  
*3 ounces*  
*6 ounces*  
*1-1/2 ounces*  
*3 ounces*  
*1-1/2 tablespoons*  
*12 ounces*  
*1/2 teaspoon*  
*18 ounces*  
*18 ounces*  
*7-1/2 ounces*

## METHOD

1. Heat sugar, honey, red wine, mustard seeds, dry mustard, black pepper, whole grain mustard and salt together in saucepan.
2. Simmer for 10 minutes. Add dried fruit and stir to coat completely.
3. Remove from heat. Let rest at least 12 hours to bring out the mustard essence.

# HONEY MUSTARD MAGIC

YIELD: 32 (2-TABLESPOON) SERVINGS  
(MAKES 1 QUART)

## INGREDIENT

*Honey*  
*Dijon or brown mustard*

## WEIGHT/MEASURE

*2 cups (1 pound, 8 ounces)*  
*2 cups*

## METHOD

1. Combine honey and mustard until smooth.

## SERVING SUGGESTIONS

Use as a base to prepare Honey-Mustard Vinaigrette and Honey Mustard dip.

# HONEY MUSTARD SAUCE

YIELD: 100 SERVINGS  
(MAKES 1 GALLON)

## INGREDIENT

*Honey*  
*Yogurt, plain*  
*Mayonnaise, light*  
*Stone ground mustard*  
*Horseradish mustard*  
*Lime juice*

## WEIGHT/MEASURE

*2 cups (1-1/2 pounds)*  
*4 pounds*  
*2 pounds*  
*8 ounces*  
*4 ounces*  
*8 ounces*

## METHOD

1. Combine all ingredients; mix well until well blended.
2. Cover and refrigerate.

# HONEY MUSTARD VINAIGRETTE

YIELD: 100 (2-TABLESPOON) SERVINGS  
(MAKES 3-1/4 QUARTS)

## INGREDIENT

*Honey*  
*Dijon or brown mustard*  
*Lemon juice*  
*Salt*  
*Black pepper*  
*Vegetable oil*  
*Poppy seeds*

## WEIGHT/MEASURE

*2 cups (1 pound, 8 ounces)*  
*2 cups*  
*2-1/3 cups*  
*2 tablespoons*  
*1 tablespoon*  
*1-1/2 quarts plus 1/3 cup*  
*1/4 cup*

## METHOD

1. Beat together honey, mustard and remaining ingredients until thoroughly combined.

# HONEY OF A CARROT CAKE

YIELD: 48 SERVINGS

## INGREDIENT

Eggs  
**Honey**  
Butter, softened  
Milk  
Biscuit mix  
Cinnamon  
Nutmeg  
Carrots, grated  
Dried, unsweetened coconut

## WEIGHT/MEASURE

6  
2 cups (1 pound, 8 ounces)  
1/4 cup (2 ounces)  
3 cups  
5-1/3 cups (1 pound, 8 ounces)  
1-1/2 tablespoons  
1-1/2 tablespoons  
3-3/4 cups (12 ounces)  
3 cups (8 ounces)

## METHOD

1. Beat together eggs, honey and butter until well combined; beat in milk. Reserve.
2. Stir together biscuit mix, cinnamon and nutmeg; beat into reserved honey mixture until just combined.
3. Stir in carrot and coconut.
4. Pour into greased and floured 20" x 12" x 2" baking pan.
5. Bake at 325° F until toothpick inserted in center comes out almost clean, about 50 minutes.
6. Cool; spread with Cream Cheese Frosting, if desired.
7. Cut into 2" x 2-1/2" pieces.

# HONEY OF A CORN BREAD

YIELD: 60 SERVINGS

(MAKES 1 FULL SHEET PAN -- 18" X 26" X 1")

## INGREDIENT

*Flour*

*Corn meal*

*Baking powder*

*Salt*

*Eggs, beaten*

*Milk*

***Honey***

*Butter or margarine, melted & cooled*

## WEIGHT/MEASURE

*7-3/4 cups (1 pound, 14 ounces)*

*6 cups (1 pound, 14 ounces)*

*1/3 cup (3 ounces)*

*2 tablespoons (1-1/2 ounces)*

*8 eggs (2 cups)*

*1-1/2 quarts*

***2/3 cup (8 ounces)***

*1 cup + 2 tablespoons (9 ounces)*

## METHOD

1. Combine dry ingredients in bowl.
2. Combine remaining ingredients; add to dry ingredients.
3. Mix on low speed until ingredients are just combined. Do not over mix.
4. Spread batter into a greased 18" x 26" x 1" sheet pan.
5. Bake at 400° F for 20 minutes.
6. Cut into 60 3" x 2-1/2" pieces. Serve with Honey Butter.

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# HONEY OF A LATTE

YIELD: 1 SERVING

## INGREDIENT

*Honey*  
*Cocoa powder*  
*Espresso coffee, hot*  
*Milk, steamed*

## WEIGHT/MEASURE

*1 tablespoon*  
*1 tablespoon*  
*1/4 cup*  
*3/4 cup*

## METHOD

1. In a latte cup, stir together honey and remaining ingredients.

# HONEY OLE CHICKEN WRAPS

YIELD: 48 WRAPS

## INGREDIENT

### *Honey*

*Prepared thick Mexican salsa*

*Carrots, shredded*

*Cabbage\*, shredded*

*Chicken breasts, cooked boneless,  
skin removed, shredded*

*Large flour tortillas*

## WEIGHT/MEASURE

*6 cups (4 pounds, 8 ounces)*

*6 cups*

*2-1/4 cups (12 ounces)*

*1 quart + 3 cups (1 pound, 12 ounces)*

*6 pounds*

*48, about 9-1/2" in diameter*

*\*Iceberg lettuce may be substituted.*

## METHOD

1. Mix honey and salsa; reserve.
2. Mix carrots and cabbage; reserve.
3. To assemble, put 2 ounces chicken and 1 ounce carrot and cabbage mix horizontally on bottom half of flour tortilla.
4. Drizzle filling with 1/4 cup honey-salsa mixture.
5. Fold in sides and roll up each tortilla.

## SERVING SUGGESTIONS

Serve on fruit salads.

# HONEY ORANGE DRESSING

YIELD: 72 (2-TABLESPOON) SERVINGS  
(MAKES 2 1/4 QUARTS)

## INGREDIENT

*Honey*  
*Orange juice*  
*White wine vinegar*  
*Orange peel, grated*  
*Ground ginger*  
*Vegetable oil*

## WEIGHT/MEASURE

*3 cups (2 pounds, 4 ounces)*  
*3 cups*  
*1-1/2 cups*  
*3 tablespoons*  
*3-1/2 tablespoons*  
*1-1/2 cups*

## METHOD

1. Whisk together honey and next 4 ingredients.
2. Gradually whisk in oil; blend well.

## SERVING SUGGESTIONS

Serve on fruit salads.

# HONEY-ORANGE GLAZE

YIELD: 1 PINT

## INGREDIENT

*Honey*

*Orange juice concentrate, thawed*

*Ketchup*

*Ground coriander*

*Salt*

## WEIGHT/MEASURE

*1 cup (12 ounces)*

*1 cup*

*1/4 cup*

*2 teaspoons*

*1/2 teaspoon*

## METHOD

1. Whisk together honey, orange juice concentrate, ketchup, coriander and salt.
2. Bring to a boil; simmer for 5 minutes. Chill.

## PER ORDER

Brush on poultry during grilling or roasting.

# HONEY-ORANGE PEANUT BUTTER SPREAD

YIELD: 100 (3-TABLESPOON) SERVINGS

## INGREDIENT

*Honey*

*Peanut butter, chunky*

*Orange zest, finely chopped*

## WEIGHT/MEASURE

*4-2/3 cups (3-1/2 pounds)*

*6 pounds*

*1 cup, lightly packed*

## METHOD

1. Beat ingredients together until blended.
2. Cover and refrigerate until service.

## SERVING SUGGESTIONS

Spread on bread, bagels, whole wheat toast, pita bread, waffles, biscuits or corn bread. Spread on apple or pear wedges or celery sticks.

# HONEY, PEANUT BUTTER AND BANANA PIZZA

YIELD: 4 TWELVE-INCH PIZZAS

## INGREDIENT

*Honey*  
*Crunchy peanut butter*  
*Bananas*  
*Chocolate sprinkles*  
*Baked, thin-crust pizza shell (12-inches)*

## WEIGHT/MEASURE

*1 pound 2 ounces (1-1/2 cups)*  
*12 ounces (1-1/2 cups)*  
*4 (about 6 ounces each)*  
*As needed for garnish*  
*4*

## METHOD

1. Thoroughly mix honey and peanut butter.

## PER ORDER

1. Peel 1 banana; slice thinly; reserve.
2. Spread 1 baked pizza shell with 3/4 cup honey mixture; arrange banana slices over honey mixture.
3. Generously garnish with chocolate sprinkles.
4. Cut pizza into 8 wedges.

## VARIATION

Replace the bananas with a sprinkling of 1/2 cup miniature marshmallows, then 1/4 cup chocolate chips over the honey-peanut butter mix. Put pizza under the broiler briefly to brown marshmallows lightly and melt chocolate chips.

# HONEY-PEANUT BUTTER SPREAD PLUS

YIELD: 100 SERVINGS

## INGREDIENT

*Honey*

*Peanut butter, smooth or chunky*

## WEIGHT/MEASURE

*6 cups (4 pounds, 8 ounces)*

*6 cups (3 pounds)*

## METHOD

1. Blend together honey and peanut butter.

## SERVING SUGGESTIONS

Spread on bread, bagels, whole wheat toast, pita bread, waffles, biscuits or corn bread. Spread on apple or pear wedges or celery sticks.

# HONEY-PINEAPPLE-CHERRY SWEET PIZZA

YIELD: 4 TWELVE-INCH ROUND PIZZAS

## INGREDIENT

*Dried cherries or cranberries*  
*Crushed pineapple in juice, canned*  
**Honey**  
*Butter*  
*Unbaked thin pizza dough shells,*  
*12 inches in diameter*

## WEIGHT/MEASURE

*1 pound (3 cups)*  
*5 pounds*  
**1 pound (1-1/3 cups)**  
*4 ounces (1/2 cup)*  
*4 shells (12 ounces each)*

## METHOD

1. Plump dried fruit in hot water for about 10 minutes. Drain well; reserve.
2. Thoroughly drain pineapple, pressing to remove as much liquid as possible. (Reserve juice for another use, such as beverages or salad dressings.)
3. Mix pineapple and reserved cherries together; reserve.
4. Heat 1-1/3 cups honey and butter until liquid. Whisk together; cool.

## PER PIZZA

1. Brush 1 pizza shell with scant 1/2 cup honey mixture.
2. Spread about 1-3/4 cups pineapple-cherry mixture over honey.
3. Bake at 500° F until golden brown, about 10 minutes.
4. Let pizza rest 5 minutes; cut each pizza into 6 wedges. Serve warm or at room temperature.

# HONEY-PINEAPPLE FRENCH TOAST

YIELD: 24 SERVINGS

## INGREDIENT

*Honey*  
*Pineapple juice*  
*Eggs*  
*Salt*  
*Italian bread*  
*Unsalted butter*  
*Pineapple, fresh*  
*Mint sprigs*

## WEIGHT/MEASURE

*1-3/4 quarts (5 pounds, 4 ounces), divided*  
*1 quart*  
*24*  
*1/2 teaspoon*  
*48 slices, about 3-1/2"x5-1/2" and 3/4" thick*  
*As needed*  
*24 slices*  
*24*

## METHOD

1. Beat together 1 cup honey, pineapple juice, eggs, and salt; reserve in the refrigerator.
2. Just before service, put bread in honey mixture, turning to coat well. Allow bread to soak up liquid, turning once or twice.

## PER ORDER

Brown 2 slices bread in hot butter over medium heat on both sides. Garnish with 1 slice of pineapple and 1 mint sprig. Offer additional 1/4 cup honey with each portion.

# HONEY RHUBARB-PLUM GINGER CONSERVES

YIELD: 1-1/2 CUPS

## **INGREDIENT**

*Rhubarb\**, trimmed, cut in 1/2-inch slices

*Plums\**, cut in bite-sized pieces

*Ginger root*, peeled, finely chopped

***Clover or orange blossom honey***

*Orange zest*

## **WEIGHT/MEASURE**

*10 ounces (1-1/2 cups)*

*1 pound*

*1-1/2 tablespoons*

***1 cup***

*1 tablespoon*

\*Other fruits can be substituted; adjust honey to taste depending upon the sweetness of the fruit.

## **METHOD**

1. Combine all ingredients. Bring just to a boil; immediately reduce heat.
2. Simmer, stirring frequently, until mixture thickens, about 40 minutes. Take special care not to scorch toward the end of cooking.
3. Cool; refrigerate in a tightly sealed container. Conserve can be canned; follow jar manufacturer's instructions.

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# HONEY ROASTED PEAR SALAD

YIELD: 24 SERVINGS

## INGREDIENT

*Romaine lettuce, chopped*  
**Honey Roasted Pears, cored and halved**  
*Almonds, toasted and coarsely chopped*  
*Gorgonzola, cut in 1/2-inch cubes*  
**Honey Lemon Vinaigrette**

## WEIGHT/MEASURE

*4 pounds*  
**4 pounds**  
*3/4 pound*  
*2-1/4 pounds*  
**6 ounces**

## METHOD

1. Arrange chopped lettuce in salad bowl.
2. Arrange pear, almonds and gorgonzola on lettuce.
3. Drizzle with Honey Lemon Vinaigrette. Toss to serve.

# HONEY LEMON VINAIGRETTE

YIELD: 24 SERVINGS

## INGREDIENT

**Honey**  
*White wine vinegar*  
*Olive oil*  
*Lemon juice*  
*Lemon zest*  
*Shallots, minced*  
*Garlic, minced*  
*Thyme leaves*  
*Salt*  
*Pepper*

## WEIGHT/MEASURE

**5 ounces**  
*2 tablespoons*  
*6 tablespoons*  
*12 tablespoons*  
*1 tablespoon*  
*1 ounce*  
*3 ounces*  
*0.1 ounce (about 1/2 teaspoon)*  
*3 tablespoons*  
*1/4 teaspoon*

## METHOD

1. Whisk together honey, white wine vinegar, olive oil, lemon juice and zest, shallots, garlic, thyme, salt and pepper.

# HONEY ROASTED PEARS

YIELD: 24 SERVINGS

## INGREDIENT

**Honey Syrup:**  
**Honey**  
*Lemon juice*  
*Lemon zest*  
*Fresh thyme, minced*  
*Salt*  
  
*Pears, cored and halved*

## WEIGHT/MEASURE

**18 ounces**  
*3 cups*  
*2 tablespoons*  
*1/2 ounce*  
*1-1/2 teaspoons*  
  
*4 pounds*

## METHOD

1. Whisk together honey, lemon juice and zest, thyme and salt.
2. Marinate pears for 4 hours. Roast at 375° F for 30-40 minutes until pears are golden brown and tender when pierced. Cool before serving.

Variation: Marinate canned pears in Honey Syrup overnight. Roast for 20-30 minutes in 375° F oven. Cool before serving.

# HONEY ROSEMARY RED PEPPER FOCACCIA

YIELD: 24 SMALL (3 OUNCES EACH) OR 12 LARGE (6 OUNCES EACH)

## INGREDIENT

*Bread (high-gluten) flour*

*Instant yeast\**

*Salt, Kosher or sea*

*Water*

***Honey***

*Olive oil*

*Garlic, chopped finely*

*Polenta*

***Red bell pepper, roasted, chopped,  
well drained***

*Rosemary, fresh, chopped*

## WEIGHT/MEASURE

*8 cups (2 pounds, 5 ounces) + as needed*

*1-1/2 tablespoons*

*1-1/2 tablespoons + as needed*

*2-1/2 cups + as needed*

***1/2 cup (6 ounces) + as needed***

*1/4 cup*

*1/4 cup (1 ounce)*

*As needed to sprinkle sheet pan*

***1 cup + 2 tablespoons (8 ounces)***

*2 tablespoons*

*\*To use active dry yeast proof 2-1/2 tablespoons in 1/2 cup lukewarm water (deducted from the 2-1/2 cups in the ingredient list); add to dry ingredients with liquids.*

## METHOD

1. Mix flour, yeast and salt.
2. Add 2-1/2 cups water, honey, olive oil and garlic; mix to form a soft dough. Add a little additional water if the dough is too dry or a little additional flour if the dough is too sticky.
3. Knead until the dough is soft and elastic, about 10 minutes.
4. Put the dough into a bowl filmed with olive oil; turn to coat. Cover with plastic wrap.
5. Let dough rise in a warm place until doubled in bulk, about 1 hour.
6. Punch down dough; divide into 12 (6 ounce) or 24 (3 ounce) pieces as desired. Shape pieces into egg-shaped rolls. Cover with plastic wrap; let rest 15 minutes.
7. Flatten and shape each piece of dough into a long oval, about 3/8-inch thick.
8. Arrange on a parchment-lined sheet pan that has been sprinkled with polenta.
9. Sprinkle large pieces with a 1-1/2 tablespoons roasted pepper and 1/4 teaspoon rosemary. (Use half these amounts for 3 ounce pieces.)
10. Lightly cover with plastic wrap. Let rise in a warm place until doubled in bulk, about 45 minutes.
11. Bake at 325° F until lightly browned, about 20 minutes for the 6 ounce size and about 12 minutes for the 3 ounce ounces. Remove from oven.
12. Carefully brush each focaccia with warmed honey and lightly sprinkle with salt.

# HONEY SIMPLE SYRUP

## INGREDIENT

*Honey*

*Water, very warm*

## WEIGHT/MEASURE

*4 parts*

*1 part*

## METHOD

1. In a store 'n pour container, mix together 4 parts honey with one part very warm water.
2. Store at room temperature.

## HONEY SIMPLE SYRUP TIPS

1. Honey slides easily off measuring cups and spoons coated with vegetable oil or non-stick cooking spray.
2. To prepare Honey Simple Syrup using the contents of a standard queen-line jar (16 ounces), combine the 1-1/3 cups of honey with 1/3 cup of very warm water.
3. Honey will pour readily from its container if placed in warm water a few minutes before usage.

# HONEY SWEET AND SOUR SHRIMP PIZZA

YIELD: 4 TWELVE-INCH ROUND PIZZAS

## **INGREDIENT**

*Frozen, batter-fried (pre-cooked)  
Popcorn shrimp  
Crushed pineapple in juice, canned  
Unbaked thin pizza dough shells,  
12 inches in diameter  
Vegetable oil (peanut or canola)  
**Honey-Pineapple Sweet and Sour  
Pizza Sauce**  
Green onion, finely chopped  
Fresh cilantro, chopped  
Crushed red pepper*

## **WEIGHT/MEASURE**

*13 ounces (about 1 quart)  
5 pounds  
3 pounds (4 shells, 12 ounces each)  
1/4 cup  
**Recipe follows**  
7 ounces (1 cup)  
3/4 ounce (1/2 cup)  
To taste*

## **METHOD**

1. Deep fry shrimp for 30 seconds at 350° F. Drain well; reserve. Alternatively, spread shrimp in one layer on a baking sheet. Bake at 500° F for 4 minutes.
2. Thoroughly drain crushed pineapple, reserve.
3. Make sauce; reserve.

## **PER PIZZA**

1. Brush 1 pizza shell with 1 tablespoon oil.
2. Spread 1 cup Honey-Pineapple Sweet and Sour Pizza Sauce over pizza.
3. Scatter 1 cup reserved popcorn shrimp over sauce.
4. Bake at 500° F until crust is lightly browned, about 10 minutes.
5. Sprinkle with 1/4 cup green onion, then 2 tablespoons cilantro. Cut each pizza into 6 wedges.

Note: To serve by the slice, slightly undercook pizzas ahead, then heat slices as needed in a hot oven.

## **HONEY-PINEAPPLE SWEET AND SOUR PIZZA SAUCE**

Thoroughly mix 2 cups tomato based pizza sauce with 1 cup honey and 1 cup pineapple; stir in 1/4 cup distilled vinegar.

# HONEY SWEETENED BREAKFAST CALZONE

YIELD: 24 CALZONE

## INGREDIENT

*Ricotta cheese, drained*

**Honey**

*Golden raisins*

*Walnuts, toasted*

*Rum flavoring*

*Frozen bread dough, thawed*

*Whipping cream*

## WEIGHT/MEASURE

*1-1/2 quarts*

**2 cups (1 pound, 8 ounces)**

*2 cups (10 ounces)*

*2 cups (7 ounces)*

*3-1/2 tablespoons*

*4 pounds, 8 ounces*

*1-1/2 cups*

## METHOD

1. Mix ricotta, honey, raisins, walnuts, and rum flavoring; reserve.
2. Scale dough into 24 pieces, 3 ounces each; roll each into a circle about 7" in diameter.
3. Place 1/2 cup reserved filling on half of circle; fold other half over. Tightly seal edges, then flute; put on a parchment-lined sheet pan. Repeat with remaining ingredients.
4. Brush top of each pastry with cream. Bake at 400° F until browned, about 25 minutes.
5. Remove from oven; cool. Serve warm or at room temperature. Refrigerate unserved calzones.

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# HONEY-TOMATO FOCACCIA

YIELD: 24 SERVINGS

## INGREDIENT

*Tomato sauce*

**Honey**

*Onion, chopped*

*Tomato paste*

*Red wine vinegar*

*Dijon mustard*

*Garlic, finely chopped*

*Cayenne pepper*

*Frozen bread dough, thawed*

## WEIGHT/MEASURE

*1-1/2 cups*

**1 cup (12 ounces)**

*1 cup (4 ounces)*

*1/3 cup*

*3 tablespoons*

*1 tablespoon*

*1/2 tablespoon*

*1/8 teaspoon*

*4 pounds*

## METHOD

1. Combine tomato sauce, honey, onion, tomato paste, vinegar, mustard, and garlic in a deep saucepan.
2. Bring to a boil; reduce heat to medium-low. Simmer, stirring frequently, until sauce thickens and reduces by about 1 cup, about 15 minutes. Stir in cayenne; reserve.
3. Shape dough to fit into an oiled sheet pan; evenly press into the pan. Dimple dough every 2 inches or so with fingertips.
4. Brush top with Honey Tomato sauce.
5. Bake at 500° F until lightly browned, 10 to 15 minutes. Cool slightly; cut into 24 squares, approximately 3" x 3-1/2".
6. Serve within 24 hours. Focaccia can be frozen, tightly wrapped, up to six weeks.

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# HONEY-TOMATO SAVORY BREAD PUDDING

YIELD: 24 SERVINGS

## INGREDIENT

*Honey-Tomato Focaccia*  
*Fontina cheese, shredded*  
*Milk*  
*Eggs*  
***Honey***  
*Parsley, chopped*  
*Salt*  
*Pepper*

## WEIGHT/MEASURE

*See recipe*  
*2 quarts (2 pounds)*  
*3 quarts*  
*32*  
***1/2 cup (6 ounces)***  
*1/4 cup*  
*1 tablespoon + 1 teaspoon*  
*1 tablespoon*

## METHOD

1. Trim edges of focaccia as necessary.
2. Fit one layer of focaccia over the bottom of a buttered counter pan.
3. Sprinkle one-half cheese over focaccia. Repeat layering using all focaccia is used.
4. Beat milk, eggs, honey, parsley salt, and pepper; pour over focaccia layers; cover pan with lid or foil.
5. Bake at 325° F until egg mixture sets, about 40 minutes; remove foil.
6. Continue baking until pudding is lightly browned, about 25 minutes; cool. Cut into 4" x 2" rectangles.

## PER ORDER

Heat 1 square in a hot oven or in a microwave on medium power.

## SERVING SUGGESTIONS

Vegetarian breakfast, brunch or lunch entrée, side dish for grilled meats, buffet selection.

# HONEY, WALNUT AND OATMEAL COOKIES

YIELD: 48 SERVINGS

## INGREDIENT

*Honey*  
*Brown sugar*  
*Butter or margarine*  
*Eggs*  
*Vanilla extract*  
*Pastry flour*  
*Baking soda*  
*Salt*  
*Rolled oats*  
*Walnuts, chopped*

## WEIGHT/MEASURE

*2 cups (1 pound, 8 ounces)*  
*1 cup (6 ounces)*  
*3 cups (1 pound, 8 ounces)*  
*5*  
*2 tablespoons*  
*1 quart (1 pound, 2 ounces)*  
*1-1/2 teaspoons*  
*2 teaspoons*  
*1 quart (1 pound)*  
*2 cups (8 ounces)*

## METHOD

1. Combine honey, brown sugar and butter; beat until blended and smooth.
2. Mix in eggs and vanilla. Gradually add remaining ingredients and mix until well blended.
3. Portion with #16 scoop onto greased sheet pan; flatten slightly.
4. Bake in 350° F oven 15 minutes or until cookies are lightly browned.

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# HONEY-WHEAT ROLLS

YIELD: 24 ROLLS

## INGREDIENT

*Frozen whole wheat dough, thawed*  
*Honey*

## WEIGHT/MEASURE

*6 pounds*  
*3 cups (2 pounds, 4 ounces)*

## METHOD

1. Scale dough into 24 pieces, 4 ounces each. Form each piece into a ball.
2. Bake at 400° F until lightly browned, about 20 minutes.
3. While rolls bake, warm honey gently in saucepan over low flame.
4. Brush the top of each roll with warmed honey; repeat twice. Serve at once. Rolls can be frozen, tightly wrapped, up to six weeks.

# HONEY WHOLE WHEAT AND PINE NUT BREAD

YIELD: 3 LOAVES (1-1/2 POUNDS EACH)

## INGREDIENT

*Bread (high-gluten) flour*  
*Whole wheat flour*  
*Instant yeast\**  
*Salt, Kosher or sea*  
*Ground ginger*  
*Water*  
**Honey**  
*Buttermilk*  
*Pine nuts, lightly toasted*

## WEIGHT/MEASURE

*5 cups (1 pound, 7 ounces) + as needed*  
*4 cups (1 pound, 2 ounces)*  
*2 tablespoons*  
*2 tablespoons*  
*1 teaspoon*  
*2-1/2 cups + as needed*  
***1/2 cup (6 ounces) + as needed***  
*1/2 cup*  
*1-1/2 cups (7 ounces)*

*\*To use active dry yeast proof 2-1/2 tablespoons in 1/2 cup lukewarm water (deducted from the 2-1/2 cups in the ingredient list); add to dry ingredients with liquids.*

## METHOD

1. Mix flours, yeast, salt and ginger.
2. Add 2-1/2 cups water, honey and buttermilk; mix to form a soft dough. Add a little additional water if the dough is too dry or a little additional flour if the dough is too sticky.
3. Knead until the dough is soft and elastic, about 10 minutes.
4. Put the dough into a bowl; cover with plastic wrap.
5. Let dough rise at room temperature until doubled in bulk, about 1 hour.
6. Punch down dough; knead in pine nuts.
7. Divide dough in thirds. Shape into three balls; flatten slightly.
8. Place loaves on doubled sheet pans (to prevent over browning of bottoms) covered with parchment paper; cover with plastic wrap. Let rise in warm place until doubled in bulk, about 45 minutes.
9. When the dough has proofed, make 4 slashes about 1/2-inch deep in a crosshatch pattern on top of each loaf.
10. Bake loaves at 325° F until they are well browned and sound hollow when tapped, about 40 minutes. Remove from oven; brush with warmed honey. Cool.

# HONEYED FRUIT AND NUT SPREAD

YIELD: 24 (3-TABLESPOONS) SERVINGS  
(MAKES 4-1/2 CUPS)

## INGREDIENT

*Honey*  
*Cream cheese*  
*Dried apricots, finely chopped*  
*Walnuts, finely chopped*

## WEIGHT/MEASURE

*1-1/2 cups (1 pound, 2 ounces)*  
*2-1/2 cups (2 pounds, 8 ounces)*  
*6 tablespoons (3 ounces)*  
*6 tablespoons (3 ounces)*

## METHOD

1. Beat together honey and cream cheese.
2. Add apricots and walnuts until thoroughly combined.

## SERVING SUGGESTIONS

Spread on muffins, biscuits, English muffins, bagels, toast and quick breads.

# HONEYED LAMB COUSCOUS

YIELD: 12 SERVINGS

## INGREDIENT

*Whole almonds, blanched, toasted*  
*Lamb, lean ground*  
**Honey**  
*Curry powder*  
*Ground cumin*  
*Salt*  
*Ground cinnamon*  
*Garlic, finely chopped*  
*Eggs, lightly beaten*  
*Red, green and yellow bell pepper mixed, julienned*  
*Olive oil*  
*Couscous, cooked*  
*Honey-Lemon Sauce*

## WEIGHT/MEASURE

*1 quart (1 pound, 4 ounces)*  
*4 pounds*  
**1 cup (12 ounces)**  
*3 tablespoons*  
*1 tablespoon*  
*2 tablespoons*  
*1/2 teaspoon*  
*16 cloves*  
*4*  
*6 pounds*  
*2 tablespoons*  
*3 quarts*  
*Recipe follows*

## METHOD

1. Finely chop almonds in a food processor.
2. Mix almonds with lamb, honey, curry powder, cumin, salt, cinnamon, garlic and eggs.
3. Form meat mixture into 36 balls, about 2" in diameter; arrange on a rack in a shallow pan.
4. Cook in a 500° F oven until browned and just firm to the touch, about 5 minutes; reserve.
5. Sauté julienned bell peppers in oil until tender-crisp; reserve.

## PER ORDER

Heat 3 meatballs in 1/4 cup Honey-Lemon sauce. Separately, heat 1/2 cup bell pepper. Serve with 1 cup couscous.

# HONEY-LEMON SAUCE

## INGREDIENT

**Honey**  
*Lemon juice*  
*Garlic, finely chopped*  
*Mint, fresh, finely chopped*  
*Salt*  
*Black pepper, coarsely ground*  
*Olive oil*

## WEIGHT/MEASURE

**1-1/2 cups**  
*3/4 cup*  
*6 cloves*  
*2 tablespoons*  
*1 teaspoon*  
*1/2 teaspoon*  
*1 cup*

## METHOD

1. Mix together honey, lemon juice, garlic, mint, salt, black pepper and olive oil until well-blended. Reserve.

# HONEYED PEANUT BUTTER COOKIES

YIELD: 48 SERVINGS

## INGREDIENT

*Honey*

*Peanut butter, chunky*

*Butter*

*Eggs*

*Biscuit mix*

## WEIGHT/MEASURE

*1-1/2 cups (1 pound, 2 ounces)*

*1 cup + 3 tablespoons (11 ounces)*

*4 ounces*

*4*

*4 cups (1 pound, 2 ounces)*

## METHOD

1. Beat together 1 cup (12 oz.) honey, peanut butter and butter; beat in eggs one at a time.
2. Beat in biscuit mix.
3. Portion with #40 (1 oz.) scoop onto parchment-lined sheet pans.
4. Bake at 300° F until lightly browned, about 20 minutes; remove from oven.
5. Warm remaining 1/2 cup (6 oz.) honey; brush tops of cookies with warm honey.
6. Cool on pan 5 minutes; cool completely on racks.

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# HONEYED SAVORY SCONES

YIELD: 8 SCONES

## **INGREDIENT**

*Rosemary, finely chopped*

*Flour*

*Semolina*

*Baking powder*

*Baking soda*

*Sea salt*

*Goat cheese, fresh, chilled soft,  
cut into bits*

***Lavender honey (or honey of choice)***

*Cream*

*Egg*

## **WEIGHT/MEASURE**

*1-1/4 teaspoons, divided*

*1-1/3 cups*

*1-1/3 cups*

*2 teaspoons*

*1/2 teaspoon*

*1/2 teaspoon*

*5-1/2 ounces*

***1/4 cup***

*1/3 cup + 2 tablespoons, divided*

*1*

## **METHOD**

1. Heat oven to 425° F. Thoroughly mix 1 teaspoon rosemary with remaining 5 dry ingredients.
2. Cut goat cheese into dry ingredients until mixture resembles coarse corn meal; reserve.
3. Whisk together honey, 1/3 cup cream and egg.
4. Stir into dry mixture until a soft dough forms; gather dough into a ball.
5. Turn out onto a well-floured board; pat into a round about 3/4-inch thick. Cut into 8 wedges.
6. Arrange separately on a waxed paper- or parchment-lined baking sheet.
7. Brush tops with remaining 2 tablespoons cream; sprinkle with remaining 1/4 teaspoon rosemary.
8. Bake until golden brown, about 10 to 12 minutes.

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# HONEYED SWEET AND SOUR SAUCE

YIELD: 128 (2 TABLESPOON) SERVINGS  
(MAKES 1 GALLON)

## INGREDIENT

*Honey*  
*Pineapple juice*  
*Vinegar*  
*Soy sauce*  
*Tomato paste*  
*Garlic, finely chopped*  
*Cornstarch*  
*Sesame oil*

## WEIGHT/MEASURE

*1-3/4 quarts (5 pounds, 4 ounces)*  
*5 cups (divided)*  
*3-1/2 cups*  
*2-1/2 cups*  
*1 cup*  
*5 tablespoons*  
*1/3 cup*  
*1/3 cup*

## METHOD

1. Combine honey, 4 cups pineapple juice, vinegar, soy sauce, tomato paste and garlic in a large, deep saucepan.
2. Bring to a boil; reduce heat to medium-low. Simmer, stirring occasionally, until sauce thickens and reduces by approximately 1 quart, about 20 minutes.
3. Meanwhile, mix cornstarch into remaining 1 cup pineapple juice. Whisk cornstarch mixture into reduced sauce. Return sauce to high heat and cook again, about 3 minutes.
4. Stir in sesame oil (optional).

## SERVING SUGGESTIONS

Baste chicken, game hens, duck, pork roasts, spareribs or shrimp with sauce toward the end of cooking, or use sauce for stir-fry dishes.

# HOT 'N HONEY DIP

YIELD: 24 (1/4-CUP) SERVINGS  
(MAKES 6 CUPS)

## INGREDIENT

*Honey*  
*Dijon-style mustard*  
*Worcestershire sauce*  
*Black pepper*  
*Cayenne pepper*

## WEIGHT/MEASURE

*3 cups (2 pounds, 4 ounces)*  
*3 cups*  
*2 tablespoons*  
*1/4 teaspoon*  
*Pinch*

## METHOD

1. Beat together honey and remaining ingredients.

## SERVING SUGGESTIONS

Use as a dip for fresh or fried vegetables, pretzels and bread sticks, chicken wings or shrimp.

# INSTANT HONEY-BARBECUE SAUCE

YIELD: 50 (2-TABLESPOON) SERVINGS

(MAKES 1 QUART, 2-1/2 CUPS)

## INGREDIENT

*Honey*

*Prepared barbecue sauce*

## WEIGHT/MEASURE

*1-1/2 cups (1 pound, 2 ounces)*

*1-1/4 quarts*

## METHOD

1. Combine honey and barbecue sauce.

## SERVING SUGGESTIONS

Use on grilled or baked meats and poultry. Brush on 10 to 15 minutes before meat finishes cooking to prevent charring of sauce.

# LEMON DROP

YIELD: 1 DRINK

## INGREDIENT

*Vodka*

*Lemon, cut in half*

*Honey Simple Syrup*

## WEIGHT/MEASURE

*2 ounces*

*1*

*1 ounce*

## METHOD

1. Rim Martini glass with sugar.
2. Combine Honey Simple Syrup, vodka, lemon (squeeze then drop into mixing tin) and ice.
3. Lightly muddle. Strain into a glass laced with honey and use one half of muddled lemon for garnish.

## GARNISH OPTION

Honeyed Lemon — Create long lemon twists or thin slices of lemon. Boil in 1 part water/1 part honey for about 15 minutes. Lay sugared pieces out to dry for 24 hours; roll or dip in sugar.

# LEMON HONEY GLAZE

YIELD: 100 SERVINGS

## INGREDIENT

*Honey*

*Butter or margarine*

*Salt*

*Lemon juice*

*Lemon zest, grated*

*Ground nutmeg*

## WEIGHT/MEASURE

*3 cups, 2 tablespoons (2 pounds, 5 ounces)*

*3 cups, 2 tablespoons*

*1 teaspoon*

*2 tablespoons*

*1 tablespoon*

*2 teaspoons*

## METHOD

1. Combine all ingredients in a deep, heavy saucepan.
2. Cook over medium heat, stirring frequently, until mixture is well blended and just beginning to boil. Remove from heat.

## SERVING SUGGESTIONS

Use to glaze fresh vegetables such as carrots, sweet potatoes and winter squash or to baste poultry and seafood.

# LEMON-KISSED HONEY SCONES

YIELD: 24 SERVINGS

## INGREDIENT

*Honey*

*Milk*

*Eggs*

*Lemon zest*

*Lemon juice*

*Biscuit mix*

## WEIGHT/MEASURE

*3/4 cup (9 ounces), divided*

*1-1/2 cups*

*2*

*2 tablespoons*

*3 tablespoons, divided*

*7 cups (2 pounds)*

## METHOD

1. Whisk together 1/2 cup (6 ounces) honey, milk, eggs, lemon zest and 2 tablespoons lemon juice.
2. Stir into biscuit mix until soft dough forms. If mixture is too dry, sprinkle with 1-2 tablespoons of additional milk.
3. Gather dough into ball. Knead several times on flour-coated work surface until dough incorporates.
4. Roll out dough into 1/2"-thick rectangle, approximately 8"x12"; fold into quarters.
5. Roll out again into 1/2"-thick rectangle (8"x12"). Cut into 24 2" squares; arrange 1" apart on parchment-lined sheet pan.
6. Bake at 450° F until tops are golden brown -- about 8 minutes. Cool slightly.
7. Warm remaining 1/4 cup (3 ounces) honey; stir in remaining 1 tablespoon lemon juice. Brush tops of scones with mixture.
8. Scones can be frozen, tightly wrapped, up to six weeks.

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# MANDARIN BLOSSOM

YIELD: 1 DRINK

## INGREDIENT

*Honey Simple Syrup*

*Fresh Sour*

*Absolut Mandarin*

*Egg white for froth*

## WEIGHT/MEASURE

*1 ounce*

*3 ounces*

*1-1/2 ounces*

*2 tablespoons*

## METHOD

1. Shake all ingredients with ice.
2. Strain into a cinnamon-sugar rimmed Martini glass.
3. Garnish with an orange twist.

## CINNAMON-SUGAR

A blend of super fine sugar and just enough cinnamon to give a light brown color.

# MANGO PINEAPPLE GRANITA

YIELD: 2 QUARTS

<u>INGREDIENT</u>	<u>WEIGHT/MEASURE</u>
<i>Mango chunks, frozen</i>	<i>3-3/4 cups</i>
<i>Pineapple chunks (canned or frozen)</i>	<i>3-3/4 cups</i>
<i>Papaya nectar (or orange juice)</i>	<i>6 cups</i>
<b><i>Honey (star thistle, orange blossom or Other light citrus honey*)</i></b>	<b><i>1-1/2 cups (18 ounces)</i></b>
<i>Lime juice</i>	<i>3/4 cup</i>

*\*Any honey may be used, these are simply varietal recommendations.*

## METHOD

1. Blend all ingredients in a blender or food processor.
2. Freeze according to ice cream machine manufacturers instructions.
3. Serve with fresh pineapple or mango chunks.

## NOTE

The granita is smoothest when served immediately. Pack in an airtight container and freeze for storage. The ice crystals will become more pronounced the longer it remains frozen.

# MINTED HONEY-GLAZED LAMB SIRLOIN WITH HONEY-MINT GLAZE

YIELD: 24 SERVINGS

## INGREDIENT

*Lamb sirloin, trimmed*  
*Salt*  
*Black pepper, freshly ground*  
***Honey-Mint Glaze***  
*Mint sprig, fresh*

## WEIGHT/MEASURE

*24 pieces (8 ounces each)*  
*As needed*  
*As needed*  
***Recipe follows***  
*12 for garnish*

## PER ORDER

1. Place 1 piece lamb sirloin on a roasting pan; brush with Honey-Mint Glaze. Season well with salt and pepper.
2. Roast lamb, basting frequently with Mint-Honey Glaze, at 450° F, until lamb reaches desire doneness (135° for rare), about 12 minutes depending upon thickness of meat.
3. Thinly slice lamb across grain.
4. To assemble, arrange lamb slices on a serving plate. Spoon 2 tablespoons Honey-Mint Glaze over lamb. Garnish with a fresh mint sprig.

## HONEY-MINT GLAZE

YIELD: 1-1/4 QUARTS

## INGREDIENT

***Honey***  
*Sugar*  
*Water*  
*Red wine vinegar*  
*Mint, fresh*

## WEIGHT/MEASURE

***2-1/2 cups (1 pound, 14 ounces)***  
*2-1/2 cups*  
*1/3 cup*  
*1-1/4 quarts*  
*16 stems with leaves*

## METHOD

1. Combine honey, sugar, and water in a heavy saucepan. Bring to a boil; cook until mixture develops a deep amber color.
2. Add vinegar to honey mixture, taking care to deflect steam and splatters with a pan lid; whisk until well combined.
3. Reduce honey mixture to 1-1/4 quarts.
4. Add mint; steep for 15 minutes.
5. Strain; reserve.

# MOJITO HONITO

YIELD: 1 DRINK

## INGREDIENT

*Honey Simple Syrup*

*Lime juice, fresh squeezed*

*Mint leaves, fresh*

*Light Rum*

*Soda water*

## WEIGHT/MEASURE

*1 ounce*

*1 ounce*

*2 – 3 leaves*

*1-1/2 ounces*

*4 ounces*

## METHOD

1. Combine Honey Simple Syrup, mint leaves and splash (1 ounce) of soda water in a 12-ounce glass. Use muddler to lightly press mint and blend flavors.
2. Squeeze 2 halves of lime into the glass, leaving one hull in the mixture.
3. Add rum, stir and fill with ice.
4. Top with soda water and garnish with mint sprig and lime wheel.

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# MORNING GLORY SAUCE

YIELD: 24 (4-OUNCE) SERVINGS  
(MAKES 3 QUARTS)

## INGREDIENT

*Honey*  
*Orange juice*  
*Frozen strawberries in sugar*  
*Vanilla extract*

## WEIGHT/MEASURE

*1-1/2 cups (1 pound, 2 ounces)*  
*1-1/2 cups*  
*3 pounds*  
*1 tablespoon plus 1 teaspoon*

## METHOD

1. Stir honey and remaining ingredients together until well combined.
2. Serve at room temperature.

## SERVING SUGGESTIONS

Spoon over fruit, serve with waffles, French toast or pancakes, or layer sundae-style with ice cream and frozen yogurt.

# NUTTIN' HONEY

YIELD: 1 DRINK

## INGREDIENT

*Frangelico*

*Irish Cream*

*Cream or Half & Half*

*Honey Simple Syrup*

## WEIGHT/MEASURE

*1 ounce*

*1 ounce*

*1 - 2 ounces*

*1 ounce*

## METHOD

1. Shake well with ice and strain into a large cocktail or Martini glass.
2. Garnish with chocolate shavings or chocolate straw (stick).

# PEACH FREEZE

YIELD: 1 DRINK

## INGREDIENT

*Peach Schnapps*

***Honey Simple Syrup***

*Fresh peach pulp or cling peaches*

*Sweet & Sour*

## WEIGHT/MEASURE

*1 ounce*

***2 ounces***

*2 - 3 ounces*

*2-1/2 ounces*

## METHOD

1. Blend with crushed ice until frozen.
2. Serve in a stemmed glass and garnish with a sprig of mint.

# PEAR HONEY HELENE

YIELD: 100 SERVINGS

## INGREDIENT

*Honey*

*Chocolate fudge syrup*

*Vanilla extract*

*Pear halves, canned, drained*

*Whipped dessert topping*

## WEIGHT/MEASURE

*4-1/4 cups (3 pounds, 3 ounces)*

*2 cups*

*1 tablespoon*

*100*

*100 ounces*

## METHOD

1. Honey Helene Sauce: Whisk together honey, chocolate syrup and vanilla. Reserve.
2. Put 1 pear half in a small monkey dish or bowl. Top each pear with 2 tablespoons whipped dessert topping; then drizzle with 1 tablespoon Honey Helene Sauce.

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# **PINK HONEY BEE**

YIELD: 1 DRINK

## **INGREDIENT**

*Vodka\**

*Honey Simple Syrup*

*Sweet & Sour*

*Cranberry juice*

## **WEIGHT/MEASURE**

*1-1/2 ounces*

*1 ounce*

*2 ounces*

*1 ounce*

\*Can also substitute spiced rum or citrus vodka.

## **METHOD**

1. Shake with ice and strain into a large cocktail or Martini glass.
2. Garnish with a Maraschino cherry.

# POMEGRANATE-HONEY ROASTED GAME HENS

YIELD: 24 SERVINGS

## INGREDIENT

*Pomegranate juice*

**Honey**

*Ground coriander*

*Cinnamon*

*Allspice*

*Cayenne pepper*

*Garlic, smashed*

*Game hens, split in half*

*Salt*

*Pepper*

*Pomegranate seeds*

*Pistachio nuts, chopped and roasted*

## WEIGHT/MEASURE

*1 quart*

***2-3/4 cups, divided***

*2 teaspoons*

*2 teaspoons*

*2 teaspoons*

*1 teaspoon*

*24 cloves*

*12*

*As needed*

*As needed*

*For garnish*

*For garnish*

## METHOD

1. Mix pomegranate juice, 2 cups honey and next 5 ingredients; pour over hens.
2. Marinate overnight or at least 8 hours, refrigerated, turning occasionally.
3. Drain hens, reserving marinade. Simmer marinade, covered for 10 minutes, reserve.

## PER ORDER

Season 1 game hen half with salt and pepper. Grill or bake at 450°, brushing frequently with reserved marinade, until meat is just firm to the touch, about 20 minutes. Brush with 1/2 teaspoon reserved honey. Garnish with pomegranate seeds and chopped pistachios.

# ROOT BEER FLOAT

YIELD: 1 DRINK

## INGREDIENT

*Root Beer Schnapps*  
*Godiva Liqueur*  
***Honey Simple Syrup***  
*Vanilla ice cream*  
*Cola*

## WEIGHT/MEASURE

*1 ounce*  
*1 ounce*  
***1 ounce***  
*2 #12 scoops*  
*2 ounces*

## METHOD

1. Combine ingredients in blender. Blend until smooth.
2. Fill bottom of 14-ounce specialty (Catalina) glass with 2 ounces of cola.
3. Pour drink into glass.

# ROOT BEER SHAKE

YIELD: 1 DRINK

## INGREDIENT

*Root Beer Schnapps*

*Godiva Liqueur*

*Honey Simple Syrup*

*Vanilla ice cream*

*Crushed ice*

## WEIGHT/MEASURE

*1 ounce*

*1 ounce*

*1-1/2 ounces*

*2 #12 scoops*

*1/2 ice scoop*

## METHOD

1. Combine all ingredients in blender. Blend until smooth.
2. Pour into 14-ounce specialty (Catalina) glass.

# ROSEMARY ROASTED POTATOES AND ZUCCHINI

YIELD: 24 SIDE DISHES

## INGREDIENT

*Potatoes, peeled and diced*  
*Zucchini, cut into 1-1/2 inch cubes*  
*Salt*  
*Pepper*  
*Rosemary sprigs*  
*Olive oil*

## WEIGHT/MEASURE

*4 pounds*  
*6 pounds*  
*4 tablespoons*  
*2 tablespoons*  
*3 ounces*  
*6 ounces*

## METHOD

1. Toss potatoes, zucchini, salt, pepper and rosemary in olive oil.
2. Roast at 400° F for 60-70 minutes.
3. Roast in 350° F oven for 30 minutes.

# RUSTIC HONEY POLENTA CAKE

YIELD: 12 SERVINGS

## INGREDIENT

*Yellow cornmeal*  
*All-purpose flour*  
*Baking powder*  
*Salt*  
*Butter, melted*  
*Eggs, lightly beaten*  
*Milk*  
**Honey**  
*Honey-Orange Syrup*  
*Whipped cream*  
*Orange segments*

## WEIGHT/MEASURE

*1 cup (5-1/4 ounces)*  
*2-1/2 cups (10 ounces)*  
*2 tablespoons*  
*1 teaspoon*  
*8 ounces*  
*2*  
*1-3/4 cups*  
***3/4 cup (9 ounces)***  
*Recipe follows*  
*As needed*  
*As needed*

## METHOD

1. Mix cornmeal with flour, baking powder and salt; reserve.
2. Mix butter with eggs, milk and honey.
3. Stir liquid mixture into dry ingredients until just blended.
4. Pour into a buttered 13" x 9" pan.
5. Bake at 300° F until a toothpick inserted in center comes out almost clean, about 30 minutes.
6. Slowly spoon hot Honey-Orange Syrup over cake, letting it soak in before adding more.
7. Cool; cut into 12 pieces.
8. Serve with a dollop of whipped cream and a garnish of orange segments.

## HONEY-ORANGE SYRUP

### INGREDIENT

**Honey**  
*Orange juice, concentrate*  
*Orange zest, finely chopped*

### WEIGHT/MEASURE

***1/2 cup***  
*3 tablespoons*  
*1 tablespoon*

## METHOD

1. Whisk together honey, orange juice concentrate and orange zest until well blended. Heat until syrup just begins to bubble, about 5 minutes.

**SMOKED RICOTTA WITH CHESTNUT HONEY**  
RECIPE COURTESY OF TUSCAN RESTAURANT-NEW YORK, NY  
CHEF MATTHEW WEINGARTEN

**INGREDIENT**

*Ricotta cheese, high quality*

***Chestnut honey***

*Coarse salt*

*Fresh cracked pepper*

**WEIGHT/MEASURE**

*2 cups*

***2 tablespoons***

*As needed*

*As needed*

**METHOD**

1. Place cheese in a muslin cloth or kitchen towel and smoke slowly over embers underneath a cover for one-half hour. Be sure the first is not hot.
2. Cool cheese and remove from muslin.

**TO SERVE**

1. Place cheese in a rustic mound on a nice earthenware plate or crock.
2. Drizzle with chestnut honey, coarse salt and fresh cracked pepper.
3. Serve with grilled sourdough toasts.

# **SOUTHWEST HONEY-MINT SYRUP**

YIELD: 32 (2-TABLESPOON) SERVINGS  
(MAKES 1 QUART)

## **INGREDIENT**

*Honey*

*Lime juice*

*Mint leaves, fresh, loosely packed*

## **WEIGHT/MEASURE**

*4 cups (3 pounds)*

*2 cups*

*1 quart*

## **METHOD**

1. Combine and mix honey and lime juice; bring to a boil.
2. Remove from heat and pour over mint leaves. Allow to marinate two hours.
3. Strain and hold for service.

## **INDIVIDUAL SERVING - SOUTHWEST HONEY-MINT ICED TEA**

1. Place edge of lime peel spiral over lip of iced tea glass, allowing remainder to coil inside.
2. Add ice cubes, 1 tablespoon Honey-Mint Syrup and fill with prepared tea.
3. Garnish with mint sprig dusted with powdered sugar.

*Add Honey-Mint Syrup to fruit juices, mineral waters and hot tea.*

## **SPICY HONEY GLAZE**

YIELD: 100 (1-TABLESPOON) SERVINGS  
(MAKES 1-2/3 QUARTS)

### **INGREDIENT**

*Honey*  
*Butter or margarine*  
*Hot pepper sauce*

### **WEIGHT/MEASURE**

*3 cups + 2 tablespoons (2 pounds, 5 ounces)*  
*3 cups + 2 tablespoons (1 pound, 10 ounces)*  
*1-1/2 teaspoons*

### **METHOD**

1. Combine all ingredients in a deep, heavy saucepan.
2. Cook over medium heat, stirring frequently, until mixture is just blended and just beginning to boil. Remove from heat.

### **SERVING SUGGESTIONS**

Use to glaze fresh vegetables such as carrots, sweet potatoes and winter squash or to baste poultry and seafood.

# SPICY HONEY VINAIGRETTE

YIELD: 64 (2-TABLESPOON) SERVINGS  
(MAKES 2 QUARTS)

## INGREDIENT

*Cider vinegar*

**Honey**

*Soy sauce*

*Prepared Szechwan stir-fry sauce*

*Vegetable oil*

## WEIGHT/MEASURE

*2-1/2 cups*

***1-1/2 cups (1 pound, 2 ounces)***

*1 cup*

*3/4 cup*

*3 cups*

## METHOD

1. Combine all ingredients except oil; whisk until blended.
2. Gradually whisk in oil; blend well.

## SERVING SUGGESTIONS

Serve on main dish salads with meats or on green salads.

# SPICY LEMON HONEY GLAZE

YIELD: 24 (2-TABLESPOON) SERVINGS  
(MAKES 3 CUPS)

## INGREDIENT

*Honey*  
*Olive oil*  
*Lemon zest, finely chopped*  
*Lemon juice*  
*Parsley, chopped*  
*Garlic, finely chopped*  
*Salt*  
*Crushed red pepper flakes*

## WEIGHT/MEASURE

*1-1/2 cups (1 pound, 2 ounces)*  
*1-1/4 cups*  
*1 teaspoon*  
*1/4 cup*  
*2 tablespoons*  
*1/2 tablespoon*  
*1/2 tablespoon*  
*1/2 teaspoon*

## METHOD

1. Combine honey and olive oil in a deep, heavy saucepan.
2. Cook over medium heat, stirring frequently, until mixture is well blended and just beginning to boil. Remove from heat.
3. Stir in lemon zest, lemon juice, parsley, garlic, salt and crushed red pepper.

## SERVING SUGGESTIONS

Use to glaze vegetables, meat, poultry or seafood.

# SPICY MEXICAN ADOBO SAUCE

YIELD: 24 (1/2-CUP) SERVINGS

## INGREDIENT

*Onion, chopped*  
*Garlic, finely chopped*  
*Vegetable oil*  
*Chile powder*  
*Ground cumin*  
*Dried oregano*  
*Dried thyme*  
*Chicken broth*  
*Cider vinegar*  
*Orange juice*  
**Honey**  
*Bay leaf*  
*Salt*

## WEIGHT/MEASURE

*3 cups (1 pound)*  
*1/4 cup*  
*1/2 cup*  
*1 cup*  
*2 teaspoons*  
*2 teaspoons*  
*1 teaspoon*  
*1 quart, divided*  
*1/2 cup*  
*1 quart*  
***2-2/3 cups (2 pounds)***  
*4*  
*2 teaspoons*

## METHOD

1. Sauté onion and garlic in oil until soft, about 5 minutes.
2. Stir in chile powder, cumin, oregano, and thyme; cook over medium heat until aromatic, about 2 minutes.
3. Puree chile mixture, 1-1/2 cups broth, and vinegar until smooth.
4. Put pureed mixture into a sauce pan; stir in remaining 2-1/2 cups broth, orange juice, honey, bay leaf, and salt. Simmer until sauce thickens, about 45 minutes.
5. To store, place in a covered container and refrigerate.

## SERVING SUGGESTIONS

Use as a sauce for grilled meats, poultry, and seafood. Add to browned beef or pork cubes; simmer until meat is tender.

# SPIEDINI ALLA ROMANA

YIELD: 24 SERVINGS

## INGREDIENT

*Pork Tenderloin, cut into 1-1/2 inch cubes*  
*Honey Glazed Onions (recipe follows)*  
*Red bell pepper*  
*Honey Herb Baste (recipe follows)*

## WEIGHT/MEASURE

*6 pounds*  
*1-1/2 pounds*  
*1-1/2 pounds*  
*12 ounces*

## METHOD

1. Skewer pork, red pepper and onion alternately on a metal or bamboo skewers (soak bamboo skewers in water for 60 minutes before using).
2. Marinate in Honey Herb Baste for 1-4 hours.
3. Roast at 400° F for 30-35 minutes. Baste twice during roasting to enhance flavor.

## SERVING SUGGESTION

Serve with Rosemary Roasted Potatoes and Zucchini (recipe on page 117); Garnish with Honey Mustard Fruit (recipe on page 69).

# HONEY GLAZED ONIONS

YIELD: 24 SERVINGS

## INGREDIENT

*Honey Glaze:*  
*Honey*  
*Balsamic vinegar*  
*Dried oregano*  
*Salt*  
*Pepper*  
*Garlic, minced*  
  
*Onions, minced*

## WEIGHT/MEASURE

*3 ounces*  
*6 ounces*  
*0.1 ounce (about 1/2 teaspoon)*  
*3 tablespoons*  
*1-1/2 tablespoons*  
*3 ounces*  
  
*2 pounds*

## METHOD

1. Whisk together Honey Glaze: honey, basil, oregano, vinegar, salt, pepper and garlic.
2. Marinate onions in Honey Glaze.
3. Roast in 350° F oven for 30 minutes. Cool before skewering.

# HONEY HERB BASTE

YIELD: 24 SERVINGS

## INGREDIENT

*Honey*  
*Dried basil*  
*Dried oregano*  
*Red wine vinegar*  
*Salt*  
*Pepper*  
*Garlic, minced*

## WEIGHT/MEASURE

*7-1/2 ounces*  
*0.1 ounce (about 1/2 teaspoon)*  
*0.1 ounce (about 1/2 teaspoon)*  
*5 ounces*  
*1-1/2 tablespoons*  
*2-1/2 teaspoons*  
*2-1/2 ounces*

## METHOD

1. Whisk together honey, basil, oregano, vinegar, salt, pepper and garlic.

# STRAWBERRY SALSA

YIELD: 24 SERVINGS  
(MAKES 1-1/2 QUARTS)

## INGREDIENT

*Strawberries, fresh, sliced*  
*Sweet red pepper, seeded and diced*  
*Green bell pepper, seeded and diced*  
*Tomatoes, fresh, diced*  
*Anaheim pepper, seeded and chopped*  
*Cilantro, finely chopped*  
**Honey**  
*Lemon juice, fresh*  
*Triple Sec liqueur, or orange extract*  
*Tequila (optional)*  
*Dried red chili pepper, crushed*  
*Salt*  
*Black pepper*

## WEIGHT/MEASURE

*1 pint (15-16 ounces)*  
*3 medium-sized*  
*2 medium-sized*  
*2 medium-sized*  
*1 large-sized*  
*1/4 cup*  
**1/2 cup (6 ounces)**  
*1/2 cup (6 ounces)*  
*1/4 cup (2 ounces)*  
*2 tablespoons (1 ounce)*  
*1 teaspoon*  
*1 teaspoon*  
*1/2 teaspoon*

## METHOD

1. Combine all ingredients; mix well. Refrigerate overnight to allow flavors to blend.

## SERVING SUGGESTIONS

Serve 2 ounces Strawberry Salsa on grilled swordfish, poached halibut, blackened fish or grilled chicken.

# SUNRISE SMOOTHIE

YIELD: 1-10 OUNCE DRINK

<b><u>INGREDIENT</u></b>	<b><u>WEIGHT/MEASURE</u></b>
<i>Bananas, frozen (or other fruit such as seasonal berries)</i>	<i>4 ounces</i>
<i>Orange juice, freshly squeezed</i>	<i>4 ounces</i>
<i>Vanilla yogurt, low fat</i>	<i>2 ounces</i>
<i>Bee pollen, fresh (optional)</i>	<i>1 tablespoon</i>
<b>Wildflower honey</b>	<b>2 tablespoons</b>
<i>Pitted dates</i>	<i>2</i>

## METHOD

1. Place all ingredients in blender for approximately 1 minute. Adjust consistency with orange juice.

# SUNSHINE SALAD DRESSING

YIELD: 100 SERVINGS

## INGREDIENT

*Honey*

*Peanut butter*

*Orange juice concentrate*

*Ground ginger*

## WEIGHT/MEASURE

*1 quart (3 pounds)*

*1 quart*

*1 quart*

*1 tablespoon*

## METHOD

1. Blend ingredients together.

## SERVING SUGGESTIONS

Use as a dressing for carrot-raisin salad, Coleslaw pineapple salad, or on hot steamed broccoli and carrots. Or, drizzle on pita sandwiches stuffed with cheese and alfalfa sprouts.

# SWEET 'N SOUR CHICKEN NUGGETS

YIELD: 100 SERVINGS

## INGREDIENT

*Honey*  
*Lemon juice*  
*Tomato paste*  
*Dark soy sauce*  
*Vegetable oil*  
*Red hot pepper sauce*  
*Chicken nuggets*  
*Sesame seeds*  
*Broccoli-carrot mix, cooked and well-drained*

## WEIGHT/MEASURE

*4 cups (3 pounds)*  
*1-1/2 cups (12 ounces)*  
*1-1/4 cups (12 ounces)*  
*1 cup (8 ounces)*  
*1/2 cup (4 ounces)*  
*2 tablespoons*  
*12-1/2 pounds*  
*1/2 cup*  
*25 pounds*

## METHOD

1. Stir together honey, lemon juice, tomato paste, soy sauce, oil, hot pepper sauce and dry mustard. Add chicken; stir well to coat. Cover and marinate in the refrigerator 30 to 60 minutes.
2. Spray two 18"x26"x1" sheet pans well with non-stick vegetable spray. Spread half the chicken on each pan. Sprinkle with sesame seed. Bake at 350° F for 15 minutes, stirring every 5 minutes to ensure even cooking.
3. Stir hot cooked vegetables into chicken and sauce while on sheet pans.
4. Pour mixture into steam table pans to serve.

## SERVING SUGGESTIONS

For catered buffets, serve in a chafing dish, or thread chicken nuggets and chunks of cucumber on 8-inch bamboo skewers and pass on trays.

# SWEET AND SPICY DIP

YIELD: 100 SERVINGS

## INGREDIENT

*Honey*  
*Peanut butter*  
*Ketchup*  
*Cider vinegar*  
*Hot pepper sauce*

## WEIGHT/MEASURE

*1 quart (3 pounds)*  
*3 cups*  
*3 cups*  
*2 cups*  
*1/4 cup*

## METHOD

1. Blend together honey and peanut butter; stir in remaining ingredients.

## SERVING SUGGESTIONS

Serve as a dip for breaded chicken or turkey nuggets, broiled chicken fingers, egg rolls, French fries or onion rings. Use as a dressing for lentil, bean or pasta salads.

# THAI-STYLE HONEY-PEANUT SAUCE

YIELD: 24 (2-OUNCE) SERVINGS

## INGREDIENT

*Peanut butter, chunky-style*

**Honey**

*Coconut milk*

*Lime juice, fresh*

*Fish sauce or soy sauce*

*Red chile sauce (Asian)*

*Garlic, finely chopped*

## WEIGHT/MEASURE

*3 cups*

***1-1/2 cups (1 pound, 2 ounces)***

*1-1/2 cups*

*1/3 cup*

*3 tablespoons*

*1 tablespoon or to taste*

*1-1/2 tablespoons*

## METHOD

1. Mix honey with remaining ingredients until well blended.
2. Refrigerate several hours or overnight to blend flavors. Serve at room temperature.
3. To store, place in a covered container and refrigerate.

## SERVING SUGGESTIONS

Use as an accompaniment to grilled meat, poultry, and seafood or as a dip for vegetable or shrimp chips.

# THICK CRUST WHEAT PAN-STYLE PIZZA DOUGH

YIELD: 55 PIZZAS

<u>INGREDIENT</u>	<u>WEIGHT/MEASURE</u>
<i>Flour, Whole White Wheat</i>	<i>12 pounds</i>
<i>Bread flour (12.2-12.8% Protein)</i>	<i>13 pounds</i>
<i>Salt</i>	<i>8 ounces</i>
<b><i>Honey</i></b>	<b><i>1 pound 8 ounces</i></b>
<i>Yeast, compressed</i>	<i>6 ounces</i>
<i>Vegetable shortening</i>	<i>1 pound</i>
<i>Water</i>	<i>14 pounds 8 ounces</i>

## METHOD

1. Put water and yeast in mixing bowl and stir together to suspend the yeast.
2. Add remainder of ingredients, excluding the oil, and mix with dough hook for 3 minutes at low speed; then add the oil and mix 1 minute at low speed and 8 minutes at medium speed.
3. Scale into desired weight pieces and form each piece into a round ball.
4. Place the dough balls on a sheet pan or in a dough box; wipe each dough ball with oil and refrigerate for 2 hours.
5. Cover appropriately and allow the dough to condition for a minimum of 12-14 hours (dough hold up to 3 days).
6. When needed, remove dough balls from refrigerator and allow them to warm slightly at room temperature (60 to 90 minutes).
7. Flour the dough ball and sheet to obtain a crust which is 1/4" to 3/8" thick and the diameter of the pan (or press to fit a greased or oiled pan). Cover the pan, place in a warm area and allow to rise for 45 to 60 minutes.
8. Add sauce and toppings to the crust and bake at 400-450° F for approximately 15-20 minutes in a deck oven (425-435° F for approximately 11-14 minutes in an impingement oven).

## NOTE

To experiment, allow the dough to rise in the pan for only 30 minutes, then refrigerator to hold for a longer period of time. Or, for a very slow rise, place the dough in the refrigerator immediately after sheeting and panning it.

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# THIN CRUST PIZZA DOUGH

YIELD: 55 PIZZAS

## INGREDIENT

High Protein "Pizza" flour

Salt

**Honey**

Yeast, compressed

Salad oil

Water (70° F)

## WEIGHT/MEASURE

25 pounds

8 ounces

**1 pound 3 ounces**

6 ounces

8 ounces

13 pounds 8 ounces

## METHOD

1. Put water and yeast in mixing bowl and stir together to suspend the yeast.
2. Add remainder of ingredients, excluding the oil and mix with dough hook for 4 minutes at flow speed; then add the oil and mix 1 minute at low speed and 8 minutes at medium speed.
3. Scale the dough into desired weight pieces; form each piece into a round ball.
4. Place the dough balls on a sheet pan or in a dough box; wipe each dough ball with oil and refrigerate 1-3 days. Dough balls are ready to use after 12-14 hours.
5. To use, remove dough balls from the refrigerator and allow them to warm slightly at room temperature (60 to 90 minutes).
6. Flour the dough ball and sheet to desired thickness and diameter. If desired, the dough may be hand stretched or tossed to desired thickness and diameter.
7. Dock the dough and put onto a pan, screen, disk or oven peel (use parchment paper or fine corn meal to facilitate sliding the dough off).
8. Add sauce, cheese and other desired toppings, then bake 450-500° F for approximately 8-10 minutes in a deck oven (450-465° F for approximately 6-1/2 to 7-1/2 minutes in an impingement oven).

\*This flour works well for a pizza consumed shortly after baking. For carryout pizza, flour with a protein 12 to 13% protein content produces a more tender crust.

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# TIMBALLO

## (PASTA CASSEROLE WITH SICILIAN HONEY MEAT FILLING)

YIELD: 24 SERVINGS

<u>INGREDIENT</u>	<u>WEIGHT/MEASURE</u>
<b>Honey Meat Sauce:</b>	<b>Makes 4 quarts</b>
<i>Olive oil</i>	<i>3 ounces</i>
<i>Garlic, minced</i>	<i>3 ounces</i>
<i>Onions, finely chopped</i>	<i>2 pounds</i>
<i>Celery, finely chopped</i>	<i>6 ounces</i>
<i>Carrots, finely chopped</i>	<i>9 ounces</i>
<i>Ground beef</i>	<i>3 pounds</i>
<i>Ground pork</i>	<i>3 pounds</i>
<b>Honey</b>	<b>9 ounces</b>
<i>Ground cinnamon</i>	<i>3 tablespoons</i>
<i>Ground tomatoes*</i>	<i>5-1/4 pounds (84 ounces)</i>
<i>Dried basil</i>	<i>1-1/2 ounces (about 3/4 teaspoon)</i>
<i>Salt</i>	<i>2-1/2 tablespoons</i>
<i>Pepper</i>	<i>1 tablespoon</i>

\*Substitute whole Italian tomatoes pressed through a food mill.

### METHOD

1. Sauté in olive oil the garlic, onion, celery, carrots, beef and pork.
2. Add honey, tomato, cinnamon, basil, oregano, salt and pepper. Simmer 45 minutes to evaporate most of the liquid.

## SPAGHETTI IN CHEESE SAUCE

YIELD: 24 SERVINGS

<u>INGREDIENT</u>	<u>WEIGHT/MEASURE</u>
<i>Butter</i>	<i>6 ounces</i>
<i>Onions, minced</i>	<i>12 ounces</i>
<i>Garlic, minced</i>	<i>3 ounces</i>
<i>Flour</i>	<i>6 ounces (about 3/4 cup)</i>
<i>Milk</i>	<i>3 quarts</i>
<i>Nutmeg</i>	<i>1 tablespoon</i>
<i>Salt</i>	<i>3 tablespoons</i>
<i>Ground white pepper</i>	<i>2 tablespoons</i>
<i>Eggs</i>	<i>12 large</i>
<i>Parmesan Cheese</i>	<i>1-1/2 pounds</i>
<i>Fresh parsley, minced</i>	<i>3 ounces</i>
<i>Spaghetti, cooked</i>	<i>6 pounds</i>
<i>Mozzarella, shredded</i>	<i>3/4 pound</i>

### METHOD

1. Melt butter in saucepan. Cook onions and garlic until softened but not browned. Whisk in flour.
2. Whisk in milk. Stir over medium heat until thickened. Season with nutmeg, salt and pepper. Whisk in eggs.
3. Remove the sauce from heat and stir in the parmesan cheese, parsley and spaghetti.

### ASSEMBLY

1. Line the inside of two 3-quart mixing bowls with parchment and spray with vegetable oil.
2. Layer two-thirds of the spaghetti in both pans. Sprinkle each with half the mozzarella.
3. Cover both with Honey Meat Sauce. Sprinkle with remaining mozzarella.
4. Cover with remaining spaghetti. Cover with a round of parchment and aluminum foil. Place in bain marie.
5. Bake at 375° F for about 90-120 minutes. Internal temperature will be about 165°. Cut each into 12-18 servings. Sprinkle with parmesan cheese.

# TRIPLE GOOD HONEY GLAZE

YIELD: 100 SERVINGS

## INGREDIENT

*Honey*  
*Butter or margarine*  
*Salt*

## WEIGHT/MEASURE

*3 cups + 2 tablespoons (2 pounds, 5 ounces)*  
*3 cups + 2 tablespoons*  
*1 teaspoon*

## METHOD

1. Combine all ingredients in a deep, heavy saucepan.
2. Cook over medium heat, stirring frequently, until mixture is well blended and just beginning to boil. Remove from heat.

## SERVING SUGGESTIONS

Use to glaze fresh vegetables such as carrots, sweet potatoes or winter squash or to baste poultry or seafood.

# TUPELO HONEY TRUFFLES

YIELD: 30 TRUFFLES

## INGREDIENT

## WEIGHT/MEASURE

### *CENTERS*

<i>Bittersweet chocolate, coarsely chopped</i>	<i>4 ounces</i>
<i>Unsweetened chocolate, coarsely chopped</i>	<i>1 ounce</i>
<i>Whipping cream</i>	<i>1/4 cup</i>
<b><i>Tupelo honey (or honey of choice)</i></b>	<b><i>3 tablespoons</i></b>
<i>Brandy (optional)</i>	<i>2 tablespoons</i>

### *COATING*

<i>Bittersweet chocolate, coarsely chopped</i>	<i>5 ounces</i>
<i>Cocoa powder, sifted</i>	<i>1 cup</i>

## METHOD

1. To prepare centers, line the bottom and sides of a 9x5 loaf pan with wax or parchment paper; reserve.
2. Put chocolates in a heat-proof bowl; reserve.
3. Bring the cream and honey just to a boil; immediately pour over chocolate. Let mixture sit a few minutes, then stir until smooth.
4. Stir in brandy. Pour mixture in an even layer in the bottom of the prepared pan.
5. Refrigerate until chocolate mixture is firm, then wrap tightly and freeze overnight or up to 3 days.
6. Cut chocolate lengthwise into 3 strips. Put 1 strip on the work surface; return remainder to freezer.
7. Cut strip into 10 pieces. Working quickly, roll each piece into a rough ball, then return to freezer. Repeat with remaining two strips.
8. Line a shallow pan with waxed or parchment paper; reserve.
9. Melt bittersweet chocolate for coating in a double boiler over hot water or in a microwave oven on medium.
10. Meanwhile, put cocoa powder in a shallow bowl with a teaspoon in it. Put melted chocolate in a bowl with a teaspoon in it; place it to the left of the cocoa powder.
11. Remove centers from the freezer 10 at a time. Working quickly, hold 1 truffle in the fingertips of the left hand. Drizzle melted chocolate over it with a spoon, turning to coat.
12. Immediately put it in the cocoa powder, then, with your right hand, spoon cocoa powder over it to cover.
13. When you have 10 truffles coated, remove them from the cocoa powder, gently shaking off excess. Set them on the prepared pan. Repeat with remaining centers.
14. Store truffles in the refrigerator; remove them about 1/2 hour before serving.

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# TUSCAN HONEY RICE PUDDING TART

YIELD: 24 SERVINGS

## INGREDIENT

### **Tart Dough:**

*Flour*

*Salt*

*Butter*

*Ice water*

## WEIGHT/MEASURE

*3 cups*

*2 teaspoons*

*12 ounces*

*1/2 cup*

## METHOD

1. Mix together flour and salt. Cut in butter to form small oatmeal sized pieces. Stir in ice water to form a firm dough.
2. Press into tart pans. Line with foil and bake at 400° F for about 25 minutes.

# HONEY RICE FILLING

YIELD: 24 SERVINGS

## INGREDIENT

*Milk*

*Italian Arborio rice*

*Salt*

*Butter*

*Dried apricots, finely chopped*

*Golden raisins, finely chopped*

*Orange zest*

*Lemon zest*

*Egg yolks*

## WEIGHT/MEASURE

*4-2/3 cups*

*6 ounces*

*1/4 teaspoon*

*4 ounces*

*4 ounces*

*4 ounces*

*2 oranges*

*2 lemons*

*4 whole*

## METHOD

1. Heat milk to a boil. Add the rice and salt. Stir while the milk comes to a boil. Reduce heat to a simmer. Cook 10 minutes, stirring occasionally.
2. Add honey and butter. Cook 8 minutes more. Stir in dried fruit. Take off the heat and cool about 1 hour.
3. When cool, stir in orange and lemon zests and the egg yolks. Pour into the baked shell.
4. Bake at 375° F for about 20 minutes. Brush with Orange Honey Glaze. Cool before serving.

# ORANGE HONEY GLAZE

YIELD: 24 SERVINGS

## INGREDIENT

*Orange juice*

*Orange zest, finely grated*

*Honey*

## WEIGHT/MEASURE

*1 pint*

*4 oranges*

*3 ounces*

## METHOD

1. Whisk together orange juice, zest and honey. Brush over warm tart.

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# WHIPPED HONEY-ORANGE BUTTER

YIELD: 24 SERVINGS

## INGREDIENT

*Butter, softened*

***Honey***

*Orange peel, grated*

*Ground nutmeg*

## WEIGHT/MEASURE

*3 pounds*

***1 cup + 2 tablespoons (14 ounces)***

*3 tablespoons*

*1 teaspoon*

## METHOD

1. Combine honey, butter, orange peel and nutmeg.
2. Whip until blended and fluffy. Cover and refrigerate.

# ZESTY HONEY TOMATO SAUCE

YIELD: 100 SERVINGS  
(MAKES 1 GALLON)

## INGREDIENT

*Honey*  
*Tomato sauce*  
*Tomato paste*  
*Red wine vinegar*  
*Dijon mustard*  
*Onion, chopped*  
*Garlic, finely chopped*  
*Cayenne pepper*

## WEIGHT/MEASURE

*6 cups (2 quarts)*  
*3 quarts*  
*3 cups*  
*1 cup*  
*1/2 cup*  
*2 quarts*  
*5 tablespoons*  
*1 teaspoon*

## METHOD

1. Combine all ingredients except cayenne in a large, deep saucepan.
2. Bring to a boil; reduce heat to medium-low. Simmer, stirring frequently, until sauce thickens and reduces by approximately 1 quart, about 30 minutes.
3. Stir in cayenne. Serve warm or at room temperature.

## SERVING SUGGESTION

Use as a dip for chicken nuggets, fish sticks, fried or grilled shrimp, French fries and other vegetables. Heat and serve as a sauce for chicken, pork, beef or firm, white-fleshed fish.