

HONEY *on the* MENU

15 RECIPES TO GET YOUR MENU BUZZING



"The beauty of honey
 is that it's been trending since
 humans started hunting for flavor
 ingredients, and it will continue
 to trend for the rest of time.
 Chefs, bartenders, baristas
 and bakers have the amazing
 opportunity to be ambassadors
 of flavor because of one
 incredible ingredient: **honey.**"

-CHEF JORGE CESPEDES



Take the Honey
 Saves Hives Pledge
 to use real honey on
 your menu and help
 support honey bees
 and our entire global
 food ecosystem

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WHAT MAKES HONEY GREAT?

AS A NATURAL SWEETENER, HONEY IS A VERSATILE INGREDIENT IN THE KITCHEN. Its texture and consistency can easily adapt, giving it a place in applications from sauces, glazes and drizzles to mix-ins for coffees, teas and cocktails.

When used in sauces, honey tends to be paired with a spicy element because the sweetness adds balance to the combination. Hot honey, sriracha honey and chipotle honey are popular combinations, but honey mustard is the fastest growing honey-featured sauce on menus.

Honey in the restaurant space is growing, and honey is consistently seen in staple dishes like salads, sandwiches and chicken tenders – items that are common on many types of menus.

Because of its diverse use in application and its ability to complement a range of flavors, honey has a place everywhere – from casual to fine dining.

BALANCE

SWEET
Honey enhances sweetness and achieves the same level of sweetness as sugar, but with less volume.

BITTER
Honey decreases bitterness. It balances bitter flavors, making it the perfect complement to tea or coffee.

SOUR
Honey decreases sourness. It pairs nicely with citrus, berry and yogurt, along with fermented or pickled products.

SALTY
Honey helps modify saltiness. It complements cured products like ham or bacon, and balances savory tastes.

FUNCTIONALITY

HUMECTANT
Honey attracts and holds moisture, enhancing freshness and shelf life.

ANTIMICROBIAL
Honey helps to resist spoilage in baked goods and other items.

EMULSIFIER
Honey is the perfect ingredient to thicken and add body to sauces and dressings.

MOUTHFEEL, TEXTURE
Honey delivers a memorable taste experience in every recipe and dish.

TIPS & TRICKS

BUYING HONEY

THERE ARE MANY WAYS TO GET YOUR HANDS ON HONEY VARIETALS! FOR MORE INFORMATION OR TO SOURCE THE EXACT VARIETAL OF YOUR CHOOSING FROM ANYWHERE IN THE UNITED STATES, VISIT THE HONEY LOCATOR AT HONEYLOCATOR.COM.

SUBSTITUTION

WHEN COOKING, HONEY CAN SERVE AS A ONE-TO-ONE SUBSTITUTE FOR OTHER LIQUID SWEETENERS, SUCH AS MAPLE SYRUP, MOLASSES AND AGAVE. WHEN BAKING, SUBSTITUTE HONEY FOR UP TO HALF THE SWEETENER. FOR EACH 1 CUP OF HONEY USED, REDUCE ANY ADDED LIQUID BY 1/4 CUP. ADD 1/2 TEASPOON BAKING SODA AND REDUCE THE OVEN TEMPERATURE BY 25°F.

CRYSTALLIZATION

WHILE HONEY NEVER EXPIRES, MOST HONEY VARIETALS WILL CRYSTALLIZE OVER TIME. IF YOUR HONEY CRYSTALLIZES, SIMPLY PLACE THE HONEY CONTAINER IN WATER, GENTLY WARM IT AND STIR UNTIL THE CRYSTALS DISSOLVE. BE CAREFUL NOT TO BOIL OR SCORCH THE HONEY.

STORAGE

HONEY USUALLY COMES IN PLASTIC OR GLASS CONTAINERS. FOR THE BEST LONGEVITY AND QUALITY, KEEP THE CONTAINER TIGHTLY SEALED AND STORE IN A COOL PLACE AWAY FROM DIRECT SUNLIGHT.



ALL ABOUT HONEY

How Honey Is Made

HONEY IS CRAFTED IN NATURE BY HONEY BEES WHEN THEY NATURALLY TRANSFORM NECTAR FROM FLOWER BLOSSOMS TO CREATE THIS GOLDEN GOODNESS. ONCE HONEY BEES COLLECT FLOWER NECTAR, THEY BREAK IT DOWN INTO SIMPLE SUGARS AND STORE IT INSIDE THE HONEYCOMB. THE DESIGN OF THE HONEYCOMB AND CONSTANT FANNING OF THE BEES' WINGS CAUSE EVAPORATION, RESULTING IN A SWEET AND FLAVORFUL HONEY. DEPENDING ON THE TYPE OF FLOWER THE HONEY BEES ARE COLLECTING NECTAR FROM, THE COLOR, TASTE, AROMA AND TEXTURE CAN ALL VARY, MAKING THE FLAVOR PROFILES ENDLESS.



COLLECTING HONEY

Lending a helping hand to nurture and manage the wellbeing of their hives, beekeepers are the stewards of honey bees and responsibly manage the honey harvesting process. A beehive will produce more honey than the bees need, and this excess honey is what gets harvested by the beekeepers and bottled for us to enjoy.

Beekeepers harvest the excess honey by collecting the honeycomb frames and scraping off the wax caps that bees make to seal off the honey in each cell. Then, the frames are placed in an extractor, a centrifuge which spins the frames and forces the honey to come loose out of the comb where it is collected.

Once the honey is extracted, it is strained of any remaining wax and other particles. It is common for beekeepers and bottlers to gently warm the honey to make the bottling process easier, but this has no effect on the honey and its composition, taste or consistency.

Next, it's time to bottle, label and bring this golden goodness to the world.

HONEY BEES & YOUR MENU

Honey bees' contributions extend far beyond making honey. Their pollination efforts are vital to the health of our planet and the creation of many of the foods we eat – and many of the foods you include on your menus. In fact, honey bees are responsible for pollinating one-third of the world's food supply, including many fruits, vegetables, nuts, herbs and spices.

Without honey bees, there's no avocado for your guacamole, citrus for your cocktail, kale for your salad, cinnamon in your latte or berries to make a tart. Bottom line: If it weren't for pollinators, your menu would look a whole lot different.

HONEY VARIETALS

HONEY COMES IN SEVERAL FORMS AND VARIETALS. EACH IS UNIQUE AND DELICIOUS AND FILLS A DIFFERENT SPACE IN YOUR FOOD CREATION. Depending on the flower blossoms visited by the honey bees, each honey can differ greatly. Honey's color and flavor can range from nearly colorless with a mild taste to robustly flavored dark amber. As a general rule, light-colored honey is milder in taste and dark-colored honey is stronger.

There are more than 3,000 varieties found worldwide, each originating from a different floral source. Floral source, location and climate factors all affect the taste, aroma, color and viscosity of honey. Varietal honey may be best compared to wine in terms of climatic changes. Even the same flower blooming in the same location may produce slightly different nectar from year to year, depending on temperature and rainfall.

No two honeys will taste the same. Such unique flavor nuances lend themselves to different pairings, as well as cooking and baking applications.



BUCKWHEAT

LOCATION
Pennsylvania and New York

PROFILE
Its aroma carries earthy notes. The flavor is very similar to its aroma with hints of maltiness, molasses and dark chocolate-covered cherries.

COLOR
DARK AMBER (Varies)



ORANGE BLOSSOM

LOCATION
Florida, California, Texas and Arizona

PROFILE
The strong aroma of citrus fruits carry over into the flavor with hints of floral, jasmine and citrus.

COLOR
LIGHT AMBER



AVOCADO

LOCATION
California, Texas, Hawaii and Florida

PROFILE
Aromatic notes of cooked butter and warm chestnuts. Its flavor profile touches on woody and smoky notes with a hint of burnt sugar and caramel.

COLOR
DARK AMBER

"Honey varieties are not always the same, and that's something to be celebrated"

-CHEF BEN HOWE, HARVARD UNIVERSITY DINING SERVICES



WILD FLOWER

LOCATION
California

PROFILE
Mild floral overtones and extremely versatile. Often from undefined flower sources.

COLOR
AMBER/DARK AMBER



CLOVER

LOCATION
Dakotas, Texas, Montana and Nebraska

PROFILE
Sweet, light honey, with a hint of cinnamon.

COLOR
VARIES



ALFALFA

LOCATION
West of the Mississippi River

PROFILE
Delicate floral aromas with hints of straw, cinnamon and spice.

COLOR
LIGHT AMBER



EUCALYPTUS

LOCATION
California

PROFILE
Strong aromatics. Notes of menthol, leather and coffee. Flavor notes of tobacco, tea and butterscotch follow.

COLOR
AMBER



TUPELO

LOCATION
Swamps of Florida and Georgia

PROFILE
Spicy and fruit-filled aroma notes. Flavor notes of cinnamon, butterscotch, brown sugar and creamy butter.

COLOR
EXTRA LIGHT AMBER



SOURWOOD

LOCATION
Appalachian Mountains

PROFILE
Vegetal and floral notes with a finish of warm spices, reminiscent of the holidays.

COLOR
LIGHT AMBER

CHEESY BEEHIVE BUNS

6 SERVINGS

CHEESY BEEHIVE BUNS

- ¾ cup whole milk
- 2 tbsp **wildflower honey**
- 2 tsp instant yeast
- 2 tbsp vegetable oil
- 2 cups all-purpose flour
- 2 tsp baking powder
- ½ tsp kosher salt
- 2 tbsp cream cheese, softened
- ½ cup sharp cheddar cheese, finely grated
- ¼ cup mozzarella cheese, finely grated
- 1 each whole egg
- 1 tbsp water, whisk with whole egg for egg wash
- 2 tbsp unsalted butter, melted
- 1 each roasted garlic clove, mashed
- 1½ tbsp **wildflower honey**
- ½ tbsp water
- ¼ tsp everything bagel spice (plus 1 tbsp for garnish)
- To taste cracked black pepper
- 1 tbsp everything bagel spice
- 1 tsp chopped chives
- 1 cup Honey Cheese Butter (see below)

HONEY CHEESE BUTTER

- ¼ cup unsalted butter
- 2 tsp **wildflower honey**
- ½ cup sharp cheddar cheese, finely grated
- ¼ cup cream cheese, softened
- ½ tsp Worcestershire
- ¼ tsp granulated garlic
- ½ tsp paprika
- To taste kosher salt
- To taste cracked black pepper
- 1 tsp chives, chopped

Cheesy Beehive Buns

In a small mixing bowl, combine milk, honey, yeast and oil. Whisk together and set aside to allow yeast to bloom. Sift flour into a large mixing bowl (or stand mixer fitted with a dough hook) along with baking powder and salt. Slowly stream in bloomed yeast mixture, mixing slowly until incorporated fully, then knead with dough hook for 5-8 minutes, until dough becomes elastic. Adjust if dough becomes too sticky by adding more flour or adding a bit more milk if it becomes too dry. Tightly cover with a towel or plastic wrap and let rise for 1 hour (or until dough has doubled in size).

Meanwhile, mix together cream cheese, cheddar and mozzarella until incorporated. Set aside.

Dust a cutting board or clean workspace with flour and turn dough out onto prepared surface. Portion dough into 23.75 gram (0.80 oz) balls. Roll each portion of dough to ¼" thick and fill with a ½ teaspoon of the cheese mixture. Stretch the sides of the dough up around the cheese mixture and seal, pinching to close at the top. Repeat with remaining dough, holding under a damp towel so the dough doesn't dry out. Generously grease a baking dish (or cast iron skillet). Place seam side down in prepared dish, arranging snugly into a "honeycomb" pattern so each dough ball forms a hexagonal shape. Cover and let rise for another 30-40 minutes until dough has risen.

Preheat oven to 350°F. Remove towel and gently press down dough with a spoon or clean index finger to further create a hexagon/honeycomb shape. Liberally brush buns with egg wash, making sure to get into each crevice. Bake buns for 25-30 minutes until golden brown and cooked through (190°F when temped with a thermometer).

While the buns are baking, make the garlic honey glaze by combining the butter and roasted garlic paste in a pot and bringing to a simmer over medium-low heat. Cook until golden and nutty in aroma (about 5 minutes). Stir frequently so garlic doesn't burn. Drizzle in honey, water and everything bagel spice. Reduce heat to low and stir to incorporate, cooking for another minute or two. Set aside to cool to room temperature for brushing on buns.

Remove the buns from the oven and immediately brush with garlic honey glaze and sprinkle generously with everything bagel spice.

Unmold the Cheesy Beehive Buns onto desired serving dish and sprinkle with chives. Place ramekin of Honey Cheese Butter next to buns. Serve immediately.

Honey Cheese Butter

Melt butter in a small pot or saucepan over medium-low heat until golden brown and nutty. Stir in honey and remove from heat. Cool to room temperature. In a medium bowl, mix together cheddar, cream cheese, Worcestershire, granulated garlic and paprika until smooth. Stir in cooled honey brown butter and season to taste with salt and pepper. Portion into a 1 cup ramekin and garnish with chopped chives.



HONEY BURRATA & PICKLED PEAR FLATBREAD

8 SERVINGS

HONEY BURRATA & PICKLED PEAR FLATBREAD (PER SERVING)

1 each	naan base
¼ cup	Concasse Tomato Sauce (see below)
½ cup	fresh burrata
⅓ cup	Grilled Red Onions (see below)
⅓ cup	Honey Pickled Pears (see next page)
½ cup	baby arugula
1 tbsp	Honey Vinaigrette (see next page)
1 tsp	hot honey

CONCASSE TOMATO SAUCE

As needed	water
As needed	kosher salt
4 lbs	vine ripe tomatoes
½ cup	extra virgin olive oil
2 tbsp	garlic cloves, minced
2 tbsp	fresh thyme
½ tsp	kosher salt
¼ tsp	ground black pepper

GRILLED RED ONIONS

¾ cups	red onion, coarsely julienned
¾ tbsp	extra virgin olive oil
½ tsp	kosher salt
¼ tsp	ground black pepper
¾ tbsp	wildflower honey

Honey Burrata & Pickled Pear Flatbread (per serving)

Preheat oven to 450°F. Set the naan base on a baking tray. Evenly spread Concasse Tomato Sauce atop the naan base, then evenly top with fresh burrata, red onions and pears. Transfer flatbread to oven and bake for 5-7 minutes or until the edges are golden brown and the cheese is bubbling. While the flatbread is in the oven, toss the arugula in the Honey Vinaigrette. Momentarily set aside. Remove the flatbread from the oven and top evenly with the dressed arugula. Drizzle the flatbread with the hot honey. Serve immediately.

Concasse Tomato Sauce

Bring a large pot of water to a boil and season with salt. Set up an ice bath large enough to accommodate tomatoes. Score the tomatoes at the non-stem end and add to the boiling water in batches, making certain not to overcrowd, for it may cool the water excessively. Cook for roughly 1 minute or until the skins start to peel slightly. Remove the tomatoes with a spider and plunge into the ice bath. Once the tomatoes have cooled completely, peel them using a paring knife to grasp the skin. Remove the exterior flesh and separate the ribs and stems to create clean tomato fillets. Finely chop to ¾" and drain in a sieve. Heat a large sauté pan over a medium-high flame. Add the oil and sauté the garlic very briefly, avoiding all browning that could contribute bitterness. Add drained chopped tomatoes, thyme, salt and pepper. Cook for 3-5 minutes to meld the flavors, then remove from the heat. Set aside for later use.

Grilled Red Onions

Preheat grill and grill pan. If you do not have a grill pan, place a fine screen over the grill. In a medium bowl, toss the onion in the oil, salt and pepper. Place in the grill pan over the flame. Grill until the onion begins to soften and a bit of char appears on the edges of the individual pieces, roughly 3-5 minutes. Return the onion to the bowl, drizzle with honey and toss well. Cover and allow to steam/cool under refrigeration. Set aside for later use.



HONEY PICKLED PEARS

1½ cups	apple cider vinegar
1 cup	water
3 tbsp	clover honey
2 each	whole dry piquillo chilis
2 each	dried bay leaves
½ tsp	kosher salt
¾ tsp	whole peppercorns
2 each	Bartlett pears

HONEY VINAIGRETTE

½ tbsp	Dijon mustard
¾ cup	avocado oil
2 tbsp	shallot, finely minced
2 tbsp	fresh lemon juice
½ cup	red wine vinegar
2 tbsp	clover honey
½ tsp	kosher salt
¼ tsp	ground black pepper

Honey Pickled Pears

Place the vinegar, water, honey, chilis, bay leaves, salt and pepper into a saucepan large enough to accommodate the pears and bring to a boil. Remove from the heat and allow to steep for 10 minutes. Peel, quarter and core the pears. Immediately add them to the pan and return the pan to the flame. Bring mixture back to a boil. Once at a boil, reduce the flame, and leave to simmer slowly for 10 minutes. After 10 minutes, remove the saucepan from the heat, and transfer the fruit to a clean container. Strain and cool the liquid in an ice bath, and cover the fruit with the liquid. Store covered and refrigerated for a minimum of 1 hour. After 1 hour, slice the pieces thinly into ⅛" pieces. Set aside for later use.

Honey Vinaigrette

Place the Dijon mustard, avocado oil, shallot, lemon juice, red wine vinegar, honey, salt and pepper into a blender. Blend until the mixture is creamy and emulsified. Transfer to a sealable container or squeeze bottle. Set aside for later use.

BUZZ BOARD

6 SERVINGS

BUZZ BOARD (PER SERVING)

1 each	Cheesy Grits & Soft Egg with Buzzed Gravy (see below)
6 each	Honey Bourbon Bacon Burnt Ends (see below)
1 each	Honeycomb Ham (see page 7)
5 each	Honey Cheese Fritters (see page 7)
¼ cup	Burnt Honey Strawberry Jam (see page 7)
¼ cup	Bee Pollen Fig Mustard (see page 7)
¼ cup	Bee Pollen Mostarda (see page 7)
¼ cup	honeycomb slab, cut into ½" cubes

CHEESY GRITS & SOFT EGG WITH BUZZED GRAVY

2½ slices	thick-cut bacon
½ cup	espresso
¾ cup	beef broth
1 tsp	cornstarch
2 tbsp	water
½ cup	clover honey
½ tsp	red pepper flakes
½ tsp	cracked black pepper
1 cup	whole milk
1 cup	chicken stock
4 tbsp	unsalted butter, divided
½ cup	stone-ground yellow grits
½ tsp	kosher salt
1 cup	cheddar cheese, finely grated, divided
6 each	whole eggs

HONEY BOURBON BACON BURNT ENDS

6 tbsp	granulated honey
4 tsp	smoked paprika
4 tsp	chili powder
4 tsp	granulated garlic
4 tsp	onion powder
4 tsp	ground cumin
1 tsp	dry mustard
6 lbs	bacon slab, cut into ½"x3" pieces (36 total)
1½ cups	clover honey
¾ cup	bourbon

Buzz Board (per serving)

Arrange 1 ramekin of Cheesy Grits & Soft Egg with Buzzed Gravy, 6 Honey Bourbon Bacon Burnt Ends, 1 Honeycomb Ham, 5 Honey Cheese Fritters, ¼ cup Burnt Honey Strawberry Jam, ¼ cup Bee Pollen Fig Mustard and ¼ cup Bee Pollen Mostarda on a serving board or platter. Garnish the Honeycomb Ham with ¼ cup honeycomb slab cubes. Serve immediately.

Cheesy Grits & Soft Egg with Buzzed Gravy

For the buzzed gravy, heat a saucepan over medium-high heat and render bacon until crispy. Strain into a bowl, setting crispy bacon aside for garnish. Reserve bacon fat. Return bacon fat to pan along with espresso and beef broth. Bring to a simmer and reduce by half. In a small bowl, whisk together cornstarch and water and whisk into gravy until smooth. Continue to cook until gravy is thickened. Season with honey, chili flakes and black pepper. Taste and season with salt as needed. Use hot as directed when building the cheesy grits and soft egg.

For the cheesy grits, heat milk, chicken stock and half the butter in a pot until simmering. Slowly whisk in grits until smooth, cooking for 15-20 minutes until thickened. Season with remaining butter and thin with more stock or milk if needed; should be slightly loose. Portion into 6 ramekins and let cool to room temperature, carving a hold for the egg with a spoon.

Preheat oven to 350°F. Sprinkle with cheese, drizzle with 1 tablespoon gravy and crack an egg into middle. Top with more cheese and bake for 15-20 minutes until egg white is set but yolk is still runny. Drizzle with remaining gravy and serve hot on Buzz Board.

Honey Bourbon Bacon Burnt Ends

Combine and mix granulated honey, smoked paprika, chili powder, granulated garlic, onion powder, ground cumin and dry mustard to create the bacon seasoning. To a bowl add bacon slab pieces and season with honey, half of the bacon seasoning and bourbon. Toss to coat completely. Place in resealable plastic bag and refrigerate overnight or a minimum of 2 hours. Preheat oven to 375°F. Line a half sheet pan with foil and top with a rack. Remove bacon from marinade and place on prepared baking sheet, reserving any remaining marinade. Sprinkle with remaining bacon seasoning and bake for 35-45 minutes (turning halfway) until tender and crispy.



6 SERVINGS

HONEYCOMB HAM

- 1½ each ham nugget, sliced in small pieces
- 3 tbsp honey habanero seasoning
- ¾ tsp granulated garlic
- 3 tbsp Dijon mustard
- 9 tbsp unsalted butter, melted
- ½ cup **whipped clover honey**
- ½ tsp cracked black pepper
- 1½ tsp granulated honey
- 6 tbsp honeycomb, 1 tbsp per ham

Honeycomb Ham

Score ½" indentations into each ham, following the lines of the imprints, to create honeycomb design. Place on a sheet pan lined with foil and topped with a rack. Prepare seasoning: mix together honey habanero seasoning, granulated garlic, mustard, melted butter, honey and pepper until smooth. Liberally brush each ham with seasoning and place on prepared baking sheet. Bake for 45 minutes at 350°F until golden and caramelized, basting every 10-15 minutes. Remove hams from oven, sprinkle with granulated honey and divide honeycomb amongst hams, spooning 4-5 dollops onto each ham (about 1 tablespoon per ham).

HONEY CHEESE FRITTERS

- 9 each large eggs
- ¾ cup **blackberry honey**
- 1½ tsp vanilla extract
- 2¼ cups whole milk ricotta, thoroughly drained
- ¾ cup Parmesan, finely grated
- 3¾ cups all-purpose flour
- 3 tbsp baking powder
- ½ cup powdered honey
- ½ cup powdered sugar
- 6 tbsp lemon honey, whipped
- 3 tbsp lemon zest
- 1 oz Parmesan, finely grated, microplane recommended

Honey Cheese Fritters

Preheat fryer to 325°F. In a small bowl, whisk together eggs, honey, vanilla extract, ricotta and Parmesan until smooth. In a medium bowl, whisk together flour and baking powder until thoroughly combined. Whisk egg mixture into flour mixture until smooth. Working in batches if needed, scoop fritters into hot oil. Cook for 4-5 minutes until golden brown, turning as needed to prevent over-browning. While the fritters are cooking, create the fritter dust by whisking the powdered honey and powdered sugar together until smooth. Once golden brown and cooked through, remove the fritters from oil and allow to drain off slightly before tossing in the fritter dust. Drizzle with honey and garnish with freshly grated lemon zest and Parmesan.

BURNT HONEY STRAWBERRY JAM

- 2 cups frozen strawberries, thawed, lightly mashed
- 1 cup **wildflower honey**
- 1 tsp vanilla bean paste

Burnt Honey Strawberry Jam

Preheat oven to 400°F and line a ¼ sheet pan with parchment. Scatter strawberries onto sheet pan and roast for 25-30 minutes until strawberries begin to caramelize and soften. Meanwhile prepare burnt honey: pour honey into a pot and cook over medium heat for about 20 minutes or until honey is dark in color and has reached a temperature of 340-350°F. Stir in roasted strawberries and vanilla bean paste. Cook until the mixture is jammy, about 5-10 minutes, depending on how much moisture remains in the strawberries. Remove from heat and allow to cool to room temperature before storing refrigerated in an airtight container.

BEE POLLEN FIG MUSTARD

- 1 cup honey fig spread
- 1½ tsp fresh bee pollen
- ½ cup whole-grain Dijon mustard
- 1¼ tsp white wine vinegar

Bee Pollen Fig Mustard

Add all ingredients to a mixing bowl and stir together to thoroughly combine. Store in an airtight container and refrigerate until ready to serve.

BEE POLLEN MOSTARDA

- 1½ cups apricot, pear or apple mostarda
- ¾ tsp fresh bee pollen

Bee Pollen Mostarda

Coarsely chop mostarda if needed. Add to a mixing bowl with the fresh bee pollen and stir together to thoroughly combine. Store in an airtight container and refrigerate until ready to serve.



BUZZING CONDIMENTS

8 SERVINGS

BURNT HONEY & ORANGE BUTTER

¾ cup **orange blossom honey**
 ¾ cup unsalted butter,
 room temperature
 ¾ tsp kosher salt
 3¼ tbsp fresh orange juice
 1½ tsp orange zest

BURNT HONEY STRAWBERRY JAM

4 cups frozen strawberries,
 thawed, lightly mashed
 2 cups **wildflower honey**
 2 tsp vanilla bean paste

Burnt Honey & Orange Butter

Place honey in a saucepan and place on a burner set to medium heat. Cook until honey comes to a boil. Continue cooking the honey until the temperature reaches 300°F and the honey has caramelized (to a dark amber color). Remove from heat and allow to cool to room temperature, about 10 minutes.

Add the butter, salt, orange juice and cooled honey to the bowl of a stand mixer. Utilizing the whisk attachment, whip the mixture on medium speed for about 3-4 minutes, or until the mixture is light and fluffy. Add the orange zest to the bowl of the stand mixer. Quickly whip the mixture on medium to high speed for 30 seconds to fully incorporate the orange zest.

Use the Burnt Honey & Orange Butter immediately or store in an airtight container under refrigeration for up to 2 weeks.



Burnt Honey Strawberry Jam

Preheat oven to 400°F and line a ½ sheet pan with parchment. Scatter strawberries onto sheet pan and roast for 25-30 minutes until strawberries begin to caramelize and soften.

Meanwhile prepare burnt honey: pour honey into a pot and cook over medium heat for about 20 minutes or until honey is dark in color and has reached a temperature of 340-350°F. Stir in roasted strawberries and vanilla bean paste. Cook until mixture is jammy, about 5-10 minutes, depending on how much moisture remains in the strawberries.

Remove from heat and allow to cool to room temperature before storing refrigerated in an airtight container.



TIPS & TRICKS

FOR THE BURNT HONEY & ORANGE BUTTER, IF STORING THE BUTTER UNDER REFRIGERATION, REMOVE FROM THE REFRIGERATOR AND ALLOW TO TEMPER FOR 1 HOUR PRIOR TO USING.

8 SERVINGS

BEE POLLEN FIG MUSTARD

1 cup honey fig spread
 1½ tsp fresh bee pollen
 ½ cup whole-grain Dijon mustard
 1¼ tsp white wine vinegar

WHIPPED HONEY & THYME CREAM CHEESE

1 cup whipped cream cheese
 2 tbsp **orange blossom honey**
 1 tbsp fresh thyme leaves
 3 tbsp dried edible flower petals
 1 tbsp bee pollen

BEE POLLEN MOSTARDA

1½ cups apricot, pear or
 apple mostarda
 ¾ tsp fresh bee pollen

Bee Pollen Fig Mustard

Add all ingredients to a mixing bowl and stir together to thoroughly combine. Store in an airtight container and refrigerate until ready to serve.

Whipped Honey & Thyme Cream Cheese

Place the cream cheese and honey in the bowl of a stand mixer. Using the whisk attachment, whip the mixture on medium to high speed for about 3 minutes or until light and fluffy. Add the thyme, flower petals and bee pollen to the bowl of the stand mixer. Mix on low speed until ingredients are just combined. Store in an airtight container and refrigerate until ready to serve.

Bee Pollen Mostarda

Coarsely chop mostarda if needed. Add to a mixing bowl with the fresh bee pollen and stir together to thoroughly combine. Store in an airtight container and refrigerate until ready to serve.



HOT HONEY ULTIMATE QUESO

6 SERVINGS

HOT HONEY ULTIMATE QUESO

¾ cup	cooked shrimp
¾ cup	cooked chorizo, crumbled into ½" pieces
3¾ cups	Queso Base (see below)
6 tbsp	jack cheese, coarsely shredded
6 tbsp	hot honey
As needed	cilantro leaves
12 cups	blue corn tortilla chips

QUESO BASE

1 tsp	sodium citrate
1 cup	whole milk
1½ cups	jack cheese, coarsely shredded
1½ cups	sharp white cheddar cheese, coarsely shredded
2 tbsp	roma tomato, seeded and diced into ¼" pieces
¼ cup	roasted poblano pepper, peeled, seeded and diced into ¼" pieces
2 tbsp	fresh cilantro, chopped

Hot Honey Ultimate Queso

Place a sauté pan on high heat. Add the cooked shrimp and chorizo pieces to the pan and heat through. Evenly distribute mixture between 6–8-ounce ovenproof casserole serving dishes. Ladle hot Queso Base over shrimp and chorizo. Top with jack cheese shreds. Brown the top of the queso in a salamander or cheese melter.

To serve, drizzle queso with hot honey and garnish with cilantro. Place queso on serving dish and surround with 2 cups of blue corn tortilla chips. Serve immediately.

Queso Base

In a heavy-bottomed saucepan, combine sodium citrate and milk. Bring to a simmer over medium heat, but do not boil. Reduce heat to medium-low, and gradually add the jack cheese and sharp white cheddar, whisking constantly. Be sure the cheeses are fully melted before the next addition. When all the cheese is added, the sauce should be smooth and glossy. Add the tomato, poblano pepper and cilantro. Stir to combine. Hot-hold until further use.



HONEY GOCHUJANG WINGS

8 SERVINGS

HONEY GOCHUJANG WINGS

⅓ cup	honey
⅓ cup	gochujang sauce
24 each	chicken wings, patted dry with a paper towel
1 cup	rice crispies
As needed	cilantro leaves
As needed	chili threads
2 cups	Lime Ginger Dipping Sauce (see below)

LIME GINGER DIPPING SAUCE

½ tsp	lime juice powder
1 cup	mayonnaise
1 cup	sour cream
2 tbsp	lime juice
2 tbsp	ranch powder
2 tsp	ginger purée
¼ cup	green onion, julienned
½ tsp	kosher salt

Honey Gochujang Wings

To prepare the sauce, place the honey and gochujang sauce in a small saucepan turned on low heat. Using a rubber spatula, stir the mixture constantly until just heated through and thoroughly combined. Do not boil or simmer. Remove saucepan from heat and set aside to cool to room temperature. Set aside for later use.

Place the chicken wings in a fryer basket and lower into the fryer. Fry for 8 minutes. The wings should be golden and crispy. Remove wings from fryer and transfer to a paper-towel-lined mixing bowl. Toss gently with paper towel. Remove the paper towel and add the honey gochujang sauce to the bowl. Toss wings to fully coat in sauce.

Add the rice crispies and toss to coat. Add the cilantro and toss to coat. Remove from the mixing bowl and transfer to serving plates. Garnish with chili threads. Serve immediately with the Lime Ginger Dipping Sauce.

Lime Ginger Dipping Sauce

Add lime juice powder, mayonnaise, sour cream, lime juice, ranch powder, ginger purée, green onion and salt to a bowl. Whisk thoroughly to combine.



SPICY CRAB MINI TOSTADAS

6 SERVINGS

SPICY CRAB MINI TOSTADAS

6 each	8" flour tortillas
As needed	egg wash
½ cup	avocado, mashed
¾ cup	Honey Wasabi Crab Salad (see below)
18 pieces	jalapeño coins, thinly sliced
6 tbsp	carrots, shredded
3 tbsp	crunchy onions
As needed	micro cilantro

HONEY WASABI CRAB SALAD

¾ tbsp	mayonnaise
¾ tbsp	ginger paste
1 tbsp	wasabi sauce
1½ tsp	wildflower honey
2¼ tsp	fresh lime juice
½ tsp	kosher salt
¾ cup	white lump crab meat

Spicy Crab Mini Tostadas

Preheat oven to 350°F.

Using a 2" ring cutter, cut 3 rounds from each 8" tortilla. Place the rounds on a parchment-lined sheet tray and brush with egg wash. Bake for 15 minutes or until crisp and lightly golden brown. Remove from oven and set aside to cool.

Once cooled, top each mini tostada with 1 teaspoon of avocado smash, 2 teaspoons of Honey Wasabi Crab Salad, a single jalapeño coin and 1 teaspoon of shredded carrots. Garnish each mini tostada with ½ teaspoon of crunchy onions and micro cilantro. Plate on desired serving dish, 3 tostadas per serving. Serve immediately.

Honey Wasabi Crab Salad

Add the mayonnaise, ginger paste, wasabi sauce, honey, lime juice and salt to a mixing bowl. Mix until thoroughly combined. Add the crab meat to the bowl. Fold mixture together, ensuring all the crab meat is coated.

Cover the bowl with plastic wrap. Leave to rest at room temperature for 15-20 minutes so the flavors can meld. Use immediately after rest period or store covered under refrigeration until needed.



"Honey plays a crucial role in elevating dishes and enhancing flavor profiles"

-CHEF IAN RAMIREZ, MAD HONEY CULINARY STUDIO

CLOVER HONEY SAUSAGE SANDWICH

6 SERVINGS

HONEY SAUSAGE SANDWICH

6 each Black Pepper Honey Sausages (see below)
6 each croissants, horizontally cut and toasted
 $\frac{3}{4}$ cup Honey Blueberry Jam (see below)
 $\frac{1}{4}$ cup Honey Butter (see below)
3 cups baby arugula

BLACK PEPPER HONEY SAUSAGE

$2\frac{1}{2}$ cups ground pork
1 $\frac{1}{4}$ tbsp fresh sage, finely chopped
1 $\frac{1}{4}$ tsp fresh thyme, finely chopped
 $\frac{3}{8}$ tsp crushed red pepper flakes
 $\frac{1}{8}$ tsp ground nutmeg
1 $\frac{1}{4}$ tsp coarse ground black pepper
 $\frac{1}{2}$ tsp smoked paprika
 $\frac{1}{8}$ tsp garlic powder
1 $\frac{1}{4}$ tsp kosher salt
2 tbsp **clover honey**

HONEY BLUEBERRY JAM

$\frac{1}{2}$ cups frozen wild blueberries
 $\frac{1}{4}$ cup **clover honey**
 $\frac{1}{2}$ tsp fresh lemon juice

HONEY BUTTER

$\frac{1}{4}$ cup salted butter, room temperature
1 tbsp **clover honey**

Honey Sausage Sandwich

Sear off and cook the Black Pepper Honey Sausage patties on the griddle or in a sauté pan. Both sides should be golden brown, and the internal temperature should read 160°F. Remove from griddle or sauté pan and transfer to a sheet tray. Set aside momentarily.

Toast croissant tops and bases on a griddle or in a sauté pan, until lightly golden brown. Once toasted, spread 2 teaspoons of Honey Butter on the base of each croissant. Add 1 sausage patty to the base of each croissant. Top each sausage patty with 2 tablespoons of Honey Blueberry Jam. Spread out the jam to cover the patty. Nestle $\frac{1}{2}$ cup of arugula on top of the jam on each sandwich. Add a croissant top to each sandwich and gently press down. Serve immediately.

Black Pepper Honey Sausage

Add ground pork, sage, thyme, red pepper, nutmeg, black pepper, smoked paprika, garlic powder, salt and honey to a medium-size bowl. Fold together ingredients to form a homogenous mixture, ensuring the spices and herbs are evenly distributed within the pork. Be sure not to overmix, for it will make the sausage tough. Form sausage mix into 100-gram round patties, creating 6 total. Store covered under refrigeration until needed.

Honey Blueberry Jam

Add the frozen wild blueberries and clover honey to a small saucepan. Place on a burner set to medium heat. Allow the mixture to come to a boil. Once a boil has been reached, reduce the heat and bring the mixture to a gentle simmer. Cook the mixture for 20-30 minutes, stirring occasionally. Remove the saucepan from the heat once the mixture has become thick and the majority of the liquid is gone. The texture should be like that of pudding. Lightly mash the wild blueberries in the saucepan with a fork. Add the lemon juice to the saucepan and mix to combine. Transfer the jam to a heat-safe container and cool uncovered until it has reached room temperature. Store covered under refrigeration until needed.

Honey Butter

Add the salted butter and clover honey to the bowl of a stand mixer. Whip on medium speed for 2 minutes or until light and fluffy. If you do not have a stand mixer, this can be done using a bowl and a whisk.



CRISPY AVOCADO TACOS

8 SERVINGS

CRISPY AVOCADO TACOS (PER SERVING)

1 each	Crispy Avocado (see below)
¼ cup	Napa Honey Slaw (see below)
1 each	Red Corn Tortilla (see next page)
1 tbsp	queso fresco, crumbled
1 tsp	fresh cilantro leaves

CRISPY AVOCADO

1 cup	all-purpose flour
2 tsp	paprika
2 tsp	granulated garlic
2 tsp	kosher salt
½ tsp	ground black pepper
⅙ tsp	cayenne pepper
1 cup	panko
2 tsp	paprika
2 tsp	granulated garlic
2 tsp	kosher salt
½ tsp	ground black pepper
⅙ tsp	cayenne pepper
1½ each	ripe avocados
2 each	whole egg
¼ cup	avocado honey
¼ cup	chili crisp

NAPA HONEY SLAW

1½ tsp	whole garlic cloves
½ cup	white vinegar
½ cup	water
1 tbsp	clover honey
¼ tbsp	kosher salt
¼ cup	jalapeño peppers, julienned
1½ tbsp	fresh lime juice
1½ tbsp	mayonnaise
½ tbsp	clover honey
1½ cups	napa cabbage, shredded
2 tbsp	Fresno chili, finely julienned
2 tbsp	fresh cilantro, finely minced

Crispy Avocado Tacos (per serving)

On a serving plate, lay out the Red Corn Tortilla. Top the tortilla with the Napa Honey Slaw, followed by the Crispy Avocado wedge. Garnish with queso fresco and cilantro leaves. Serve immediately.

Crispy Avocado

In a large mixing bowl, combine the all-purpose flour and the first quantities of paprika, granulated garlic, salt, pepper and cayenne to make seasoned flour. Mix until thoroughly combined and set aside. In a large mixing bowl, combine the panko and the second quantities of paprika, granulated garlic, salt, pepper and cayenne to make seasoned panko. Mix until thoroughly combined and set aside.

Peel, pit and slice avocados into sixths. Dredge each slice in the seasoned flour, beaten egg and seasoned panko, keeping one hand dry and the other wet. Press mixture into the avocado to ensure each wedge is fully encrusted with dredge. Place breaded wedges on a parchment-lined sheet tray, cover tightly and immediately place in the freezer. Freeze overnight.

Prior to frying the avocado wedges, combine the avocado honey and chili crisp in a small bowl for the glaze. Set aside momentarily.

Preheat fryer to 340°F. For pickup, place avocado wedges in the fryer basket and submerge in the oil for 3 minutes, agitating gently to ensure even browning. Remove from fryer, drain oil and immediately toss in avocado honey-chili crisp glaze. Be sure to coat the wedges completely. Allow the avocado wedges 2-3 minutes to rest to ensure that the avocado is heated through.

Napa Honey Slaw

To create the honey pickled jalapeños, combine garlic, vinegar, water, honey and salt in a medium saucepan. Heat to a boil, stirring to dissolve the honey and salt. Once at a boil, add the sliced jalapeños, pressing them down to submerge them under the pickling liquids. Remove the saucepan from the heat and leave to rest for 10 minutes. Use tongs to transfer the jalapeños into a clean container. Cover with strained pickling juices and allow to cool to room temperature prior to refrigerating. Refrigerate for a minimum of 1 hour prior to use. When ready to use, remove the jalapeños, leaving everything else behind.

To create the slaw, combine lime juice, mayonnaise and honey in a large mixing bowl. Whip until smooth; do not be concerned if the mixture starts lumpy. Add the cabbage, Fresno chili, cilantro and honey pickled jalapeños to the large bowl. Toss the mixture until all ingredients are completely coated.



Red Corn Tortillas

Heat a comal, medium cast iron skillet or griddle over medium-high heat.

In a large bowl, combine masa, salt and water. Mix with your hands until well incorporated, about 5 minutes. The mixture should be soft and pliable without sticking to your hands. If the mixture is still dry or crumbly, add a tablespoon or two of additional water and continue to mix.

Cut and remove the zip-top from a 1-gallon freezer bag. Cut the two opposite sides of the bag, leaving the bottom intact so the bag can open and close like a book. If you're using a tortilla press, trim the cut sides of the bag to fit the flat surface of the press. Divide the dough into 12, 50 gram portions. Arrange the dough on a lined sheet pan and keep covered with a damp kitchen towel. Place the prepared plastic bag inside the press so the folded side of the bag is on the hinged side of the press. Working with one dough ball at a time, open the press and bag and place one ball in the center. Fold the bag over and gently press, holding firm, steady pressure for a few seconds, and flatten the dough to a roughly 6-inch round. Open the press and remove the plastic with the dough pressed inside. Peel one side of the bag from the dough. Place the dough on your open palm so it is plastic side up and peel off the second side.

Cook the tortillas one at a time (unless you're using a large griddle), flipping it every 30 seconds. You'll flip it three times, cooking each tortilla until it just starts to brown in spots, for about 90 seconds total. Stack and wrap the cooked tortillas in a clean kitchen towel to keep them warm. Repeat with the remaining dough balls until all are cooked.

RED CORN TORTILLAS

1½ cups	red corn masa
1½ tsp	kosher salt
1 cup	water

MISO HONEY GLAZED DONUT BURGER

6 SERVINGS

MISO HONEY GLAZED DONUT BURGER

6 tbsp	light red miso
1½ cups	wildflower honey
2 tbsp	salted butter
6 each	plain glazed donuts, sliced horizontally
6 each	4-ounce beef patties
to taste	kosher salt
6 slices	Muenster cheese
3 cups	Sambal Honey Slaw (see below)

SAMBAL HONEY SLAW

1½ tbsp	sambal chili paste
½ tbsp	wildflower honey
¼ cup	mayonnaise
½ tsp	minced garlic
3 cups	bok choy, julienned
3 tbsp	green onion, julienned
6 tbsp	carrots, peeled and julienned
1 tbsp	chili threads

Miso Honey Glazed Donut Burger

In a small bowl combine the miso and honey. Mix thoroughly and set aside.

Add the butter to a preheated griddle and spread evenly over the surface with a metal burger flipper. Place donuts, cut side down (inverted), onto buttered griddle. Place burgers on the other side of the griddle and sprinkle each with a pinch of salt. Brush donuts with the miso-honey mixture on side facing up, just enough to lightly coat. When the donuts are crispy and golden brown on the griddle side, use a metal spatula to move them from the griddle to resting rack. Flip burgers, pressing lightly with the spatula, and season with an additional pinch of salt. Cook the burgers to medium, flip and add a slice of cheese to each patty. Cook until cheese is melted and transfer to resting rack.

Place the bottom of each donut, griddled side down, on a cutting board or parchment-lined sheet tray. Top each donut with a burger patty. Top each patty with ½ cup of Sambal Honey Slaw. Add the donut top with the griddled side up to each burger. Skewer each burger with a sandwich pick and plate on the serving dish. Serve immediately.

Sambal Honey Slaw

Create a sambal dressing for the slaw by combining the sambal chili paste, honey, mayonnaise and garlic in a small mixing bowl. Whisk thoroughly to combine.

In a larger mixing bowl, add the bok choy, green onions and carrots. Add the sambal dressing and mix until well combined. Add the chili threads and toss gently.

TIPS & TRICKS

ADD 2 SLICES OF CRISPY, THICK-CUT BACON TO EACH BURGER FOR AN EVEN MORE DECADENT EXPERIENCE.



FERMENTED HONEY & DIJON KALE SALAD

8 SERVINGS

FERMENTED HONEY & DIJON KALE SALAD

8 cups curly kale, finely chopped
2 cups Fermented Garlic Honey Caesar Dressing (see below)
4 oz Parmigiano, shaved
8 oz Parmesan crisps, crushed
1 cup crispy chickpeas
½ cup Fermented Garlic Honey (see below)

FERMENTED GARLIC HONEY CAESAR DRESSING

¼ cup Fermented Garlic Honey (see below)
4 tsp anchovy paste
2 tsp garlic paste
4 each egg yolks
2 tbsp fresh lemon juice
4 tsp Dijon mustard
2 tsp Parmigiano, grated
½ tsp cracked black pepper
¼ cup extra virgin olive oil

FERMENTED GARLIC HONEY

½ cup **clover honey**
¼ cup garlic cloves, lightly crushed

Fermented Honey & Dijon Kale Salad

In a medium-size bowl, add the curly kale and toss it with the Fermented Garlic Honey Caesar Dressing. Transfer to a serving bowl. Add the shaved Parmigiano, crushed Parmesan crisps and crispy chickpeas. Finally, drizzle with the Fermented Garlic Honey.

Fermented Garlic Honey Caesar Dressing

In a medium-size bowl, add the Fermented Garlic Honey, anchovy paste, garlic paste, egg yolks, lemon juice, Dijon mustard, Parmigiano and black pepper. Slowly start to drizzle the olive oil while whisking, and don't stop until all of it has been used and the dressing is emulsified.

Fermented Garlic Honey

Crush the garlic cloves by smashing with the side of a knife. In a large jar or quart container, mix together the garlic and the honey. Close the jar and allow to sit at room temperature for the next 3-4 days.

Flip the jar daily to make sure all the garlic cloves are covered by the honey. Once air bubbles begin forming, you know the mixture is fermenting; each day "burp" the jar by removing the lid to release carbon dioxide.

Use after 3-4 days.

TIPS & TRICKS

FOR THE HONEY, DO NOT REFRIGERATE WHILE AGING. KEEP IN A DRY ENVIRONMENT.

THE HONEY WILL BUBBLE SLIGHTLY AS IT REACTS TO GARLIC. THIS IS TOTALLY NORMAL.

REFRIGERATE AFTER INITIAL FERMENTATION OR MONITOR PH CLOSELY USING A PH TEST STRIP IF CONTINUING TO FERMENT LONGER THAN 3-4 DAYS. HONEY CAN FERMENT AT ROOM TEMPERATURE FOR 30 DAYS. THE PH SHOULD BE LOWER THAN 4.6. IF PH LEVEL RISES HIGHER, BALANCE WITH A SPLASH OF APPLE CIDER VINEGAR.



HONEY BUTTER STEAK AND SMASHED FRITES

6 SERVINGS

HONEY BUTTER STEAK AND SMASHED FRITES (PER SERVING)

1¼ lbs	Honey Aged Steak (see below)
2 tbsp	honey butter
5 oz	Smashed Honey Frites (see below)
Pinch	dried wildflowers
2 tsp	honeycomb

HONEY AGED STEAK WITH HONEY BUTTER

6 each	1" thick boneless ribeye, 1½ lbs per piece
¾ cup	blackberry honey
12 each	fresh thyme sprigs
6 tbsp	shallot, finely minced
2 tbsp	olive oil
6 each	roasted garlic clove, smashed to a fine paste
¾ cup	mead
3 tsp	Dijon mustard
3 tsp	fresh thyme
¾ cup	blackberry honey
1½ cups	unsalted butter, room temperature
2¼ tsp	kosher salt
¾ tsp	cracked black pepper
4½ tbsp	marble-sized scoops honeycomb
4½ tsp	kosher salt
3 tsp	ground black pepper
1½ cups	mead
1½ cups	beef stock

SMASHED HONEY FRITES

½ tsp	granulated garlic
½ tsp	granulated honey
½ tsp	kosher salt
1 pinch	cayenne pepper
6 cups	fingerling potatoes, sliced into ½" thick wedges
¼ cup	vegetable oil
2 tbsp	wildflower honey
4 tsp	parsley or chives, minced

Honey Butter Steak and Smashed Frites (per serving)

Slice steak, drizzle with pan sauce and slather with remaining honey butter. Plate alongside Smashed Honey Frites. Serve immediately.

Honey Aged Steak with Honey Butter

Place steaks in a cryovac bag and drizzle with honey, top with thyme and cryovac. Refrigerate steaks overnight or up to 1 month (ideally 3-5 days for best flavor).

Prior to cooking the steaks, cook the honey butter. Start by sautéing shallots in olive oil in a small sauté pan until tender and starting to caramelize, about 3 minutes. Stir in roasted garlic and add mead, and continue to cook over medium-low heat until mead is nearly evaporated. Stir in Dijon mustard, thyme and honey. Continue to cook until thick and syrupy. Remove from heat and cool completely. In a small bowl, add the butter and whisk in cooled honey syrup. Season butter with the first amount of salt and pepper. Gently fold in honeycomb, leaving slightly chunky. Set aside for later use.

Remove steaks from refrigerator and pat steaks dry with paper towels before seasoning with the second amount of salt and pepper. Drizzle with olive oil. Heat multiple large sauté pans to medium heat and place steaks (presentation side down) in pan, reduce heat to medium-low and cook slowly to prevent honey from burning, turning every 3 minutes until caramelized on all sides and cooked to desired temperature. Baste each steak with 2 tablespoons of honey butter to finish before removing and setting aside to rest. Deglaze pan with mead and bring to a simmer, then reduce by half. Pour in beef stock and simmer until sauce thickens.

Smashed Honey Frites

Add granulated garlic, granulated honey, salt and cayenne pepper to a bowl to create a finishing seasoning. Mix to combine and set aside.

Heat a medium pot with water until boiling. Generously season water with salt and parcook potato wedges until tender (pieces should easily be pierced with a fork or paring knife), about 5 minutes. Drain potatoes in a colander and place on sheet pan to cool completely. Gently smash potatoes with spoon to break open crevices for crispy frying. Preheat oven to 425°F. Drizzle oil into hotel pan and place in oven to preheat for about 3 minutes. Gently scatter potato wedges into hot oil (potatoes should sizzle and bubble when they hit the pan) and spread out into an even, single layer. Bake for 35-40 minutes until potatoes are golden brown and crispy, turning potatoes (or shaking) every 15 minutes. Drain off excess fat, if needed, toss potatoes in the finishing seasoning and drizzle with honey to coat. Serve immediately or hold under heat lamp for up to 5 minutes. Sprinkle with minced herbs just before serving.



EUCALYPTUS HONEY FLAN WITH CITRUS

8 SERVINGS

1½ cups	eucalyptus honey
2 tbsp	water
1½ cups	evaporated milk
6 each	whole eggs
1 tsp	vanilla extract
16 each	navel orange supremes
16 each	grapefruit supremes
as needed	multi-colored dried flower petals

Eucalyptus Honey Flan with Citrus

Preheat oven to 350°F and prepare a bain-marie, filling a baking dish or hotel pan (large enough to fit 8 flan silicone molds) with water. Set aside.

In a small saucepan, prepare honey syrup for molds. Place ½ of the honey, equaling ½ cup, in the small saucepan. Add 2 tablespoons of water and whisk until fully combined. Cook for 1 minute until liquid begins to bubble. Divide honey syrup evenly among molds; set aside to cool.

In a large bowl, prepare flan base. Whisk together remaining honey, evaporated milk, eggs and vanilla extract. Place molds into prepared bain-marie and fill each mold with about a ½ cup of base liquid; cover with aluminum foil. Bake for 50-60 minutes, until center of flans is gently set and an internal temperature of 175°F is reached. Remove from the oven, transfer flans to a rack and cool to room temperature. Refrigerate for 4 hours or overnight for better results.

To serve, turn flans out onto dessert plates and top each flan with 2 grapefruit supremes and 2 orange supremes, alternating colors. Garnish with a small sprinkle of dried flower petals.

TIPS & TRICKS

USE A HONEYCOMB-SHAPED SILICONE MOLD (ABOUT 4 OUNCES EACH) FOR A BEE-EAUTIFUL FLAN.

FLANS CAN BE MADE AHEAD OF TIME AND CHILLED FOR 2 DAYS.

ADDITIONAL BUZZWORTHY GARNISHES: WE RECOMMEND CRYSTALLIZED HONEY OR BEE POLLEN ON TOP FOR AN ADDED CRUNCH OR HONEY-BRÛLÉED CITRUS FOR A TRULY SHOWSTOPPING DESSERT.



HONEY APPLE COBBLER MILKSHAKE

6 SERVINGS

HONEY APPLE COBBLER MILKSHAKE (PER SERVING)

10 oz	Milkshake (see below)
2 tbsp	whipped cream
1 dash	pumpkin pie spice
½ tsp	honeycomb
1 tbsp	apple chips
1 tbsp	Oat Streusel (see below)

MILKSHAKE

1½ cups	apple pie filling
6 cups	vanilla ice cream
2 tbsp	honey powder
1½ tsp	pumpkin pie spice
¾ cup	Oat Streusel (see below)

OAT STREUSEL

½ cup	unsalted butter, melted
½ cup	brown sugar
½ cup	all-purpose flour
½ cup	quick oats
½ tsp	kosher salt
½ tsp	pumpkin pie spice

Honey Apple Cobbler Milkshake (per serving)

Transfer Milkshake mixture to a chilled glass. Garnish with whipped cream, a dusting of pumpkin pie spice, honeycomb, apple chips and a piece of Oat Streusel. Serve immediately.

Milkshake

Place mixer bowl and paddle into freezer 10 minutes ahead of time to get them very cold. Open can of apple pie filling. Using rubber spatula, place into food processor and pulse 3-4 times to break up. Place ice cream and honey powder into mixer. Turn mixer on low to combine the two and start to develop a smooth, thick milkshake texture, about 60 seconds. Add pumpkin pie spice, apple pie filling and Oat Streusel to the mixing bowl and turn to low. Mix until everything is well combined and Oat Streusel is broken up enough to be sucked through a straw.

Oat Streusel

Melt butter in microwave or on the stove. Set aside and keep warm. Place the brown sugar, flour, oats, salt and pumpkin pie spice into the bowl of the stand mixer. Mix on low speed. While the mixer is running on low, stream the melted butter into the bowl of the mixer and mix until just incorporated.

Transfer streusel mix to a half sheet tray lined with a silicone baking mat. Spread the mixture out evenly on the pan, keeping it as loose as possible and avoiding pressing it down. Place pan in convection oven set to 375°F, with low fan. Bake for 10 minutes. Remove from oven and place baking sheet on speed rack to cool to room temperature. Lightly break apart to form large chunks.

TIPS & TRICKS

FOR A MORE DECADENT PRESENTATION, RIM THE CHILLED GLASS WITH HONEY BEFORE DIPPING IN CRUSHED STREUSEL.



MATCHA HONEY POUND CAKE WITH LAVENDER HONEY

8 SERVINGS

MATCHA HONEY POUND CAKE WITH LAVENDER HONEY

1 cup salted butter, room temperature
 ¾ cup granulated white sugar
 ¼ cup **wildflower honey**
 ½ tsp vanilla extract
 5 each eggs
 1½ cups all-purpose flour, sifted
 1½ tsp matcha green tea powder, sifted
 as needed cooking spray
 2 cups Honey Whipped Cream
 8 tsp (see below)
 Lavender Honey (see below)

HONEY WHIPPED CREAM

1 cup heavy whipping cream
 1½ tsp **wildflower honey**

LAVENDER HONEY

3 tbsp **wildflower honey**
 ¾ tsp lavender flowers

Matcha Honey Pound Cake with Lavender Honey

Preheat oven to 325°F with convection.

To the bowl of the stand mixer add the salted butter, granulated sugar, wildflower honey and vanilla extract. Using the paddle attachment, beat the mixture on medium speed for about 10 minutes, or until extremely light and fluffy. Scrape down the sides of the mixing bowl using a spatula. Add 1 egg at a time to the mixing bowl, mixing on low speed between additions, until all eggs are incorporated. Once all eggs are added, beat the mixture on medium speed for 1 minute. Scrape down the sides of the mixing bowl using a spatula. Add the all-purpose flour to the mixing bowl. On low speed, mix the flour into the batter until just combined, about 1 minute.

In a separate bowl, section off ⅓ of the batter. Add the matcha, and fold into the batter until just combined. Place the base batter and matcha batter into separate piping bags. This will make it easier to swirl the cake. Spray one 5"x9" loaf pan with cooking spray and line with parchment paper.

Pipe large dots of batter into the loaf pan or pans, alternating between the base batter and matcha batter. Repeat until all batter is used up. Using a butter knife or skewer, swirl the batter in the pan. Tap the pan down a few times on a flat surface to level the top and remove any large air bubbles. Transfer to the oven and place on the middle rack.

Bake the cake for about 1 hour or until the internal temperature reads 200°F. Remove cake from oven and allow to cool for 15 minutes in the pan. After 15 minutes, remove the cake from the pan and cool on a wire rack for 15-30 minutes, or until room temperature. Slice the cake into 1" thick pieces. Serve each individual slice with ¼ cup of Honey Whipped Cream and a 1 teaspoon drizzle of Lavender Honey.

Honey Whipped Cream

Add the heavy whipping cream and wildflower honey to the bowl of the stand mixer. Whip the mixture on medium speed until medium peaks form, about 4-5 minutes. Use immediately.

Lavender Honey

Add the wildflower honey and lavender flowers to a small bowl. Mix to combine. Transfer the Lavender Honey to an airtight container and leave to infuse for a minimum of 24 hours.

WILDFLOWER HONEY

Wildflower honey is gathered from a variety of flower sources wherever the honey bees are foraging





IN THE MID-1980S, A GROUP OF HONEY PRODUCERS AND OTHER INDUSTRY REPRESENTATIVES imagined that together they could advertise, conduct research and promote honey in beneficial and productive ways that would be impossible without a collaborative effort. They pooled their resources and expertise to create the National Honey Board, an industry-funded agricultural group designed to increase awareness and usage of honey by consumers, the foodservice industry and food manufacturers.



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