



## HOT HABANERO HONEY

Enjoy this sweetness with a kick as a fantastic dip, glaze or spread with your favorite meats, such as ham, bologna or braunschweiger.

PREP TIME	COOK TIME	TOTAL TIME	SERVES
5 MIN	15 MIN	20 MIN	8 PEOPLE

### INGREDIENTS & INSTRUCTIONS

- 1/2 cup honey
- 1 habanero pepper, finely chopped
- 1/2 tbsp. apple cider vinegar

#### STEP 1

Add honey, chopped habanero (including any seeds) and vinegar to a small saucepan over low heat and stir together well.

#### STEP 2

Simmer honey mixture for at least 15 minutes to infuse the flavor, stirring occasionally. Do not let it boil as that will affect the honey flavor.

#### STEP 3

Remove from heat. Immediately brush the honey over warm meat, or pour the honey into a sanitized glass jar or serving dish, let it cool, then serve it with charcuterie, on sandwiches, et cetera.