



DIY HOT HONEY

OREGON
Growers®

- FARM DIRECT SPECIALTY FOODS -

PREP TIME

5 minutes

COOK TIME

10 minutes

SERVES

1 18-ounce jar

INGREDIENTS

1 18-ounce jar Oregon Growers honey

2 tablespoons red chili flakes

2 teaspoons apple cider vinegar

PREPARATION

1. In a small saucepan on medium heat, combine the honey and red chili flakes.
2. Heat for 10 minutes, bringing the honey to a gentle simmer. Remove from heat and stir in the apple cider vinegar. Let the honey cool for 5 minutes.
3. Transfer the hot honey back to the Oregon Growers honey jar. Optional: Pour the honey through a fine mesh strainer into the jar, removing the chili flakes. Label the jar with 'Hot Honey' and store at room temperature for up to three months.

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