

Hot Honey Drizzle Recipe

Pizza, chicken, roasted vegetables, and cheese go well with this Hot Honey Drizzle. If you love sweet and spicy flavors, you'll love this easy-to-make, inexpensive sauce made with only three ingredients.

From the Cafe Italiano Restaurant & Pizzeria in Maggie Valley, NC <https://cafe-italiano.com>



Time to Prepare: 5 minutes



Cook Time: 10 minutes



Serving: 10 People

Ingredients

- 1 cup Honey
- 1 teaspoon Apple Cider Vinegar
- 1 tablespoon Red Pepper Flakes, more or less to taste

Utensils

- Saucepan
- Measuring cup
- Measuring spoons
- Strainer, fine-mesh

Cooking Method

Instructions

1. In a small saucepan, combine honey, vinegar, and red pepper flakes. Remove the pan from the heat when small bubbles start to appear at the bottom.
2. Allow the honey to sit for 10 minutes. (Set a timer for this because the honey needs this amount of time to become infused with the spice; if it sits for a long time the honey will thicken and become difficult to strain).
3. Strain honey through a fine-mesh strainer. (Discard the red pepper flakes).
4. Refrigerate for up to 3 months.

Points to Remember

Try 2 tsp of Red Pepper Flakes if you're unsure of the spice level. The recipes will work fine with this amount. After allowing it to cool slightly, taste it. Adding red pepper flakes to the honey will make it spicier, so you can repeat the process for hotter honey.