

Hot Honey

September 26th, 2021

Prep Time: 00:15

Cook Time: 02:00

This spicy/sweet nectar is the perfect finishing sauce. Use a silicone basting brush to paint liberally around the edge of your Pizza, across the top of your bread loaf, or on chicken before putting it in the oven. If you are unable to find Aleppo Pepper, any other Ground Hot Peppers or Hot Pepper Flakes can be substituted in a pinch. Optionally, you could also replace the Pepper with 1 Tablespoon Tabasco Sauce or 1 Tablespoon Franks Hot Sauce, and reduce the Vinegar by half.

Ingredients:

1 Cup Honey

2 Tablespoons Apple Cider Vinegar

1/4 Cup Apple Juice

4 Jalapenos (Red or Green), stems removed

1/2 Cloves (1/4 Teaspoons) Garlic, finely minced or 1/8 Teaspoon Garlic Powder

2.5 Teaspoons Aleppo Pepper (preferably ground, but flakes can be used instead)

Directions:

In a small container, stir the Honey, Vinegar, and Apple Juice until fully integrated.

Add the Garlic, Chopped Jalapenos, and the Aleppo Pepper. Mix well.

Heat, covered, at 155°F for 2 hours. Allow to cool.

Filter out the solids and refrigerate up to 6 months.