Brainfood Honey

RECIPE CARD



Hot Honey Butter Biscuits

Flaky buttermilk biscuits with a hot honey butter that melts right in.

INGREDIENTS

- 2 cups flour
- 1 tbsp baking powder
- 1 tsp salt
- 1/2 cup cold butter, cubed
- 3/4 cup cold buttermilk
- For the butter: 4 tbsp soft butter + 2 tbsp Brainfood Jalapeño Hot Honey

DIRECTIONS

1. Heat the oven to 450°F. Mix the flour, baking powder and salt.
2. Cut in the cold butter until it looks like coarse crumbs. Stir in the buttermilk.
3. Pat out 1 inch thick, fold twice, cut biscuits and bake 12-14 minutes.
4. Whip the soft butter with the hot honey and spread it on the warm biscuits.

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RECIPE CARD



Hot Honey Cheese Board

How to build a cheese board with honeycomb and hot honey. The easiest party appetizer there is.

INGREDIENTS

- Brie or goat cheese
- Sharp cheddar or aged gouda
- Blue cheese
- Salami or prosciutto
- Crackers and sliced baguette
- A piece of Brainfood Blackberry Palm Honeycomb
- A small bowl of Brainfood Jalapeño Hot Honey
- Grapes, apple slices and nuts

DIRECTIONS

1. Set the cheeses on a board with space between them.
2. Add the honeycomb in the middle and a bowl of hot honey with a spoon.
3. Fill the gaps with meat, crackers, fruit and nuts.
4. Drizzle a little hot honey over the goat cheese or brie before serving.

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RECIPE CARD



Hot Honey Butter Cornbread

Skillet cornbread brushed with hot honey butter. Perfect for Thanksgiving and chili night.

INGREDIENTS

- 1 cup cornmeal
- 1 cup flour
- 1 tbsp baking powder
- 1/2 tsp salt
- 1 cup milk
- 2 eggs
- 1/3 cup melted butter, plus 3 tbsp for the topping
- 3 tbsp Brainfood Jalapeño Hot Honey

DIRECTIONS

1. Heat the oven to 400°F with a greased cast iron skillet inside.
2. Whisk the dry ingredients. Stir in the milk, eggs and 1/3 cup melted butter.
3. Pour into the hot skillet and bake 20-22 minutes until golden.
4. Melt 3 tbsp butter with the hot honey and brush it over the cornbread while warm.

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RECIPE CARD



Hot Honey Fried Chicken

Buttermilk fried chicken finished with a jalapeño hot honey drizzle. Southern comfort with a kick.

INGREDIENTS

- 8 pieces bone-in chicken
- 2 cups buttermilk
- 1 tbsp hot sauce
- 2 cups flour
- 1 tbsp each salt, paprika, garlic powder
- Oil for frying
- 1/4 cup Brainfood Jalapeño Hot Honey

DIRECTIONS

1. Soak the chicken in buttermilk and hot sauce for at least 2 hours.
2. Mix the flour and spices. Dredge each piece well.
3. Fry in 325°F oil for 12-15 minutes, turning, until the inside reaches 165°F.
4. Drain on a rack and drizzle with hot honey while it's hot.

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RECIPE CARD



Hot Honey Pizza

Pepperoni pizza with a drizzle of jalapeño hot honey: the sweet and spicy combo that took over pizza shops.

INGREDIENTS

- 1 pizza dough (store-bought is fine)
- 1/2 cup pizza sauce
- 8 oz shredded mozzarella
- 3 oz cup-and-char pepperoni
- 2-3 tbsp Brainfood Jalapeño Hot Honey
- Pinch of red pepper flakes (optional)

DIRECTIONS

1. Heat the oven to 500°F with a pizza stone or sheet pan inside.
2. Stretch the dough, spread the sauce, then add the mozzarella and pepperoni.
3. Bake 10-12 minutes until the crust is browned and the pepperoni cups.
4. Drizzle hot honey over the whole pizza right out of the oven. Add pepper flakes if you want more heat.

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RECIPE CARD



Hot Honey Roasted Brussels Sprouts and Sweet Potatoes

Caramelized roasted vegetables tossed in hot honey. A side dish people actually finish.

INGREDIENTS

- 1 lb Brussels sprouts, halved
- 1 large sweet potato, cubed
- 2 tbsp olive oil
- Salt and pepper
- 2 tbsp Brainfood Jalapeño Hot Honey
- 1 tsp apple cider vinegar

DIRECTIONS

1. Heat the oven to 425°F. Toss the vegetables with oil, salt and pepper.
2. Roast 25-30 minutes, stirring once, until browned.
3. Mix the hot honey and vinegar and toss with the hot vegetables.

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RECIPE CARD



Hot Honey Glazed Salmon

A sticky, spicy-sweet glaze for salmon that's ready in under 20 minutes.

INGREDIENTS

- 4 salmon fillets
- Salt and pepper
- 3 tbsp Brainfood Jalapeño Hot Honey
- 1 tbsp soy sauce
- 1 clove garlic, grated
- 1 tbsp lime juice

DIRECTIONS

1. Heat the oven to 400°F. Season the salmon with salt and pepper.
2. Stir together the hot honey, soy sauce, garlic and lime juice.
3. Brush half the glaze on the salmon and bake 10-12 minutes.
4. Brush with the rest of the glaze and broil 1-2 minutes until it bubbles.

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RECIPE CARD



Hot Honey Chicken Wings

Crispy oven-baked wings tossed in a jalapeño hot honey butter glaze.

INGREDIENTS

- 2 lb chicken wings, patted dry
- 1 tbsp baking powder (not soda)
- 1 tsp salt
- 1/3 cup Brainfood Jalapeño Hot Honey
- 3 tbsp butter
- 1 tbsp hot sauce
- 1 tsp lime juice

DIRECTIONS

1. Heat the oven to 425°F. Toss the wings with baking powder and salt.
2. Bake on a rack over a sheet pan for 40-45 minutes, flipping halfway, until crisp.
3. Melt the butter with the hot honey, hot sauce and lime juice.
4. Toss the hot wings in the glaze and serve right away.

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RECIPE CARD



5 Ways to Eat Honeycomb

Honey plus wax, nothing else. Yes, you can eat the wax.

TRY IT ON

- Cheese boards: a slab of comb next to brie, blue cheese or sharp cheddar.
- Toast: spread a piece on warm toast and let it melt.
- Yogurt: on Greek yogurt with berries.
- Ice cream: a chunk on vanilla ice cream.
- Biscuits and pancakes: on anything warm and buttery.

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