

CALABRIAN CHILI HONEY

YIELD:	
SHELF LIFE:	30 Days
CONTAINER:	1/6 Lexan or Bottles
TOOLS:	2 Squeeze Bottles
	Measuring Cups
	Large Mixing Bowl
	Whisk

[illegible]

NOTES:

Storage: Squeeze bottles must be stored at room temperature. Do not refrigerate as it will harden the honey.

1/6 Lexan for Apps Station

Squeeze Bottles for Cut

PROCEDURE

- 1. Warm Honey:**
Pour **8 cups of honey** into a 1/3 Lexan and heat in the microwave for **30 seconds** to warm it slightly.
- 2. Add Spices:**
Remove the Lexan from the microwave and add the following to the warm honey:
 - o **1 ½ cup Boom Hot**
 - o **1 tbsp Calabrian Chili Powder**
 - o **2 tsp Habanero Powder**
- 3. Mix Thoroughly:**
Use a whisk to mix the honey and spices thoroughly until the mixture is even and smooth.
- 4. Fill Squeeze Bottles or Pan:**
Pour the prepared Calabrian Chili Honey into squeeze bottles or 1/6 Lexan.
- 5. Label & Store:**
Label the bottles, include the date, and store at **room temperature**. Use within **30 days**.