



HONEY



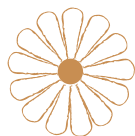
Why you'll love it

The sticky-sweet syrup from beehives, honey's color and flavor depends on the blossoms visited by the honeybees. Over 300 varieties of the nectar exist, from delicate, golden-hued clover honey to bold-spiced and amber-colored buckwheat honey.



How & where to store it

Tightly seal jars and bottles of honey, keep them in a cool, dry place and use within 1 year. If your liquid honey hardens or crystallizes, place it in a warm water bath or microwave it in 5-10 second bursts until melted and smooth.



How to infuse it

In a small saucepan, simmer 1 cup of honey with your favorite flavorings for 15 minutes—try cinnamon sticks, fresh ginger, lavender blossoms or citrus zest. Let it cool completely, then gently reheat to a pour-able consistency. Strain through cheesecloth into a bottle or jar and refrigerate until ready to use.



How to pair it

Sweeten hot tea, smoothies and plain yogurt with mild, light-colored honeys, like floral, citrus-scented orange blossom honey. For dressings, marinades and glazes, try stronger varieties, like full-bodied buckwheat honey or rich and buttery avocado honey.



How to prep & a recipe idea

When measuring honey, grease the measuring cup or spoon beforehand. To satisfy your sweet tooth without overindulging, pair fresh fruit with honey-laced ricotta cheese—search “Sautéed Fruit with Honey-Vanilla Ricotta” on HomeMadeSimple.com.