

## Beyond the Basics: New Ways to Add Honey to the Menu\*

|  | Perennial Favorites   | Local/Seasonal  | Unexpected and Exciting  | Simple and Spectacular  |
|--|---|---|--|---|
| <b>Appetizers</b>                            | Honey–Mustard Dip<br>(serve with vegetables, crackers, chicken wings) | Scallop Skewers with Applewood Smoked Bacon and Lehua Honey Glaze   | Honey–Jack Mexican Fondue  | Spanish Cocktail; Skewer machego and melon, sprinkle with cumin, drizzle with honey |
| <b>Salads and Dressings</b>                  | Honey Vinaigrette   | Honey Roasted Pear Salad  | Spring Vegetable Salad with Fresh Cheese and Truffle Whipped Honey | Perfect in Pink: Drizzle pink grapefruit segments with honey                        |
| <b>Center-of-the-Plate</b>                   | Honey Barbecue Spareribs and Chicken                                  | Seared Duck Breast with Sherry Vinegar and Lavender Honey Reduction | Grilled Tuna with Fried Oysters and Honey ‘Cue                     | Ultimate Peanut Butter and Honey Sandwich (surprise ingredient–potato chips!)       |
| <b>Condiments, Sauces, Marinades, Glazes</b> | Thai–Style Honey Peanut Sauce   | Honey Mustard Fruit   | Honey–Harissa Pomegranate Glaze                                    | Honey Caramel Sauce   |
| <b>Baked Goods</b>                           | Honey–Currant Scones  | Honey–Rosemary–Red Pepper Focaccia                                  | Honey Hot Buffalo Chicken Pizza                                    | Honey Shortbread  |
| <b>Desserts</b>                              | Honey Ice Cream or Gelato   | Tupelo Honey Truffles   | Honey Macaroon Dessert Pizza                                       | Honey Bee Brownies  |
| <b>Beverages</b>                             | Honey Ice Tea   | Honey Strawberry Tea Cooler   | Honey Lavender Cream   | Watermelon Aqua Fresca  |

\*Recipes available in foodservice recipe database or on the Honey Culinary Library CD

## Honey's Attributes

| Natural Appeal   | Menu Trends   | Versatility  | Topping/Sweetening   | Combinations   |
|--|---|--|--|--|
| <p>100% pure and natural</p> <p><b>Fat-free</b></p> <p>Adds rich texture and color</p> <p><b>Distinctive sweetness</b></p> <p>Varietal sources and flavors</p> | <p>Locavore</p> <p><b>Seasonal</b></p> <p>Natural and Sustainable</p> <p><b>Ethnic-honey is produced in nearly every country on the globe and is used in a variety of cuisines</b></p> <p>Spicy-honey works to balance and smooth flavors</p> | <p>Dips, spreads and toppings</p> <p><b>Marinades, glazes and sauces</b></p> <p>Salad dressings and condiments</p> <p><b>Beverages- from smoothies to cocktails</b></p> <p>Baked goods and desserts</p> <p><b>Cheese platters and pairings</b></p> | <p>Tea, coffee, herbal infusions</p> <p><b>Hot and cold cereal</b></p> <p>Housemade breads and biscuits</p> <p><b>Waffles, pancakes and French toast</b></p> <p>Fresh and aged cheeses, yogurts</p> <p><b>Fruit salad</b></p> <p>Ice Cream, gelato, sherbets and sorbets</p> | <p>Dijon and whole grain mustards</p> <p><b>Barbecue and other ready-to-use sauces</b></p> <p>Butter and cream cheese-based spreads</p> <p><b>Prepared dressings</b></p> <p>Beverage mixes</p> |

## Seasonality/Promotional

| Winter   | Spring   | Summer   | Fall   |
|--|--|--|--|
| <p>Baked goods like muffins, scones, artisan breads</p> <p><b>Valentine's Day- Say "Honey, I love you" with decadent honey desserts</b></p> <p>Honey cookies and baked goods make great gifts for the holidays</p> | <p>March is National Nutrition Month- smoothies, power bars</p> <p><b>Easter and Passover celebrations</b></p> <p>Baseball season starts- top ballpark favorites with honey condiments</p> | <p>Fire up the grill- marinades, sauces and glazes</p> <p><b>June- Promote National Salad Month with a honey salad dressing</b></p> <p>Start a beverage club- use hot, cold beverage recipes and cocktails</p> | <p>September is National Honey Month- celebrate it in style</p> <p><b>Thanksgiving- Honey pumpkin and pecan pies</b></p> <p>Honey works with all the fall harvest vegetables</p> |