



Homemade Hot Honey Recipe

Ingredients

- 1/2 cup (170g) honey
- 2 teaspoons red pepper flakes
- 1/4 teaspoon cayenne pepper (add more to increase spice)
- 1-2 teaspoons apple cider vinegar (start with 1 tsp, add more to taste)
- 1/4 teaspoon kosher salt (optional)

Instructions

1. Pour the honey into a small saucepan.
2. Add the red pepper flakes, cayenne pepper, and apple cider vinegar.
3. Heat over low heat until the honey just begins to warm.
4. Stir gently to distribute the spices and vinegar evenly.
5. Remove from heat and let steep for 10-15 minutes.
6. Taste and add additional vinegar if you want more tang.
7. Add the salt if using (enhances flavor without adding saltiness).
8. For a smoother texture, strain through a fine-mesh sieve to remove the red pepper flakes. For maximum flavor and visual appeal, leave the flakes in.
9. Allow to cool slightly, then transfer to a clean jar.

Notes

- Store in a sealed jar at room temperature for up to 6 months