

2016 HABA Honey Recipe Contest Winners

Savory Winner

Balsamic Vinegar Reduction — contributed by Liliana Mendoza

1 cup balsamic vinegar
1/4 cup honey

Place balsamic vinegar in a small saucepan. Bring to a boil, and then reduce the heat to a simmer. Cook until reduced in volume by half, about 15 minutes.

Add honey and continue to cook until the mixture is a very thick syrup. You are looking for a consistency similar to honey.

Personal note: For a sweeter reduction, I use more honey than vinegar.

Sweet Winner

Baklava Cups — contributed by Judy Rhoades

Serves: 15
Total Time: 13 minutes

Ingredients:

1 box (15 pieces) frozen mini fillo shells
2/3 cup chopped Pistachio Lover's Mix (or your favorite nut mix)
1/4 cup honey mixed with 1 tsp lemon juice, 1/2 tsp finely grated lemon zest, & 1/2 tsp cinnamon

Directions:

Preheat to 350 degrees. Place shells on a rimmed baking sheet.
Fill shells with nuts. Place sheet and shells in oven. Bake about 8 minutes until shells are lightly browned. Remove from oven and spoon in honey mixture. Serve warm or at room temperature.