



French Rosemary Honey

- Stir into hot tea
- Drizzle on yogurt or ice cream
- Serve with fresh fruits especially nice with oranges
- Add to marinates or bbq sauces
- Serve with cheeses Just about any cheese would work, but particularly nice with brie or camembert, mahon, goat cheeses, sharp cheddar, smoked gouda.
- Mix with vodka and a squeeze of lemon juice for a awesome martini. 2 ounces vodka to 1 tsp rosemary honey. Shake first without ice, then add ice shake again and strain.
- Warm honey to thin, add a bit of lemon zest and pour over salmon or chicken breasts. Roast or grill , garnish with fresh rosemary.
- Drizzle over fried chicken
- Spoon on a ham before baking for a nice glaze
- Use to glaze almonds before baking
- Spread on raisin English muffin or bagel
- Mix with softened butter sweetened spread for warm multi grain rolls or bread

Roasted Sweet Potato, Blood Orange, Sweet Onion and Spinach Salad with Rosemary Honey Vinaigrette

3-4 sweet potatoes peel and cut into 1-inch chunks
1 tablespoon olive oil
seas salt, freshly ground pepper and a pinch of sugar
Spray a pan with vegetable cooking spray.

Toss together sweet potatoes, olive oil and seasonings. Pour into baking pan
Bake at 450° for 35 minutes or until tender. Cool.

1-2 blood oranges (or regular oranges) peeled and sliced
2 slices of sweet onion (Vidalia or red onion) separated into rings
2 cups of fresh spinach leaves.
1-2 tablespoons toasted pine nuts
sea salt and freshly ground pepper

Vinaigrette

2 tablespoons olive oil
1/4 cup rosemary honey
3 tablespoons white wine vinegar
2 garlic cloves, minced
1/2 teaspoon salt
1/2 teaspoon freshly ground pepper

Whisk all ingredients together. Add sweet potato, oranges and onions; toss well.
Add spinach and pine nuts, toss, check for seasoning.

Serves 2-4

Rosemary Honey and Balsamic Glazed Pork Tenderloin

2 teaspoons olive oil
1 pound pork tenderloin
1 tablespoon chopped fresh rosemary
2 teaspoons minced fresh thyme
2 teaspoons minced garlic
1/2 teaspoon salt
1/8 teaspoon black pepper

1/2 cup chicken broth
1/4 cup balsamic vinegar
2 tablespoons rosemary honey

Preheat oven to 425°. Heat oil in a large nonstick skillet over medium-high heat. Sprinkle pork with rosemary, thyme, garlic, salt, and pepper, press into meat. Add pork to pan; sear on all sides, remove from pan and place in roasting pan in oven, roast for about 25 minutes or until internal temperature reaches 160°.

Without cleaning the non stick skillet reheat pan. Combine broth, vinegar, and honey, stirring with a whisk; add to pan, scraping to loosen browned bits. Bring to a boil; reduce heat, and simmer 6 minutes or until reduced to 1/3 cup. Serve sauce with tenderloin.

Serves 2-4

Poached Peaches in Rosemary-Honey Syrup

1/2 cup sugar
1/4 cup water
2 tablespoons rosemary honey
1 tablespoon fresh lemon juice
2 sprigs fresh rosemary for garnish

1 to 1 1/2 pounds firm unpeeled ripe peaches (3 to 4), cut into 1/2-inch-thick slices

In a large saucepan, combine the sugar, water, honey and lemon juice and bring to a simmer. Simmer until the sugar is dissolved, about 3 minutes. Add the peaches. Cook until just tender, about 5 minutes.

Remove from the heat and let cool. Serve the peaches with the syrup warm or at room temperature. Garnish with rosemary sprigs.

Rosemary Honey Ice Cream

2 cups heavy cream
2 cups half & half
8 large egg yolks
2/3 cup rosemary honey
1 Tbsp sugar

In heavy saucepan combine the cream, half & half, and the rosemary. Bring mixture just to a boil and remove the pan from heat. In a bowl, whisk together the egg yolks, honey and sugar. Add the cream mixture in a stream, whisking, and pour the mixture back into pan. Cook the custard over moderately low heat, stirring until it registers 170 degrees F on a candy thermometer. Strain through a fine sieve set over another bowl and let cool completely. Freeze the custard in an ice-cream freezer according to manufacturers direction.

Makes about 1-1/2 quarts.

