



Tangerine Honey

So, you have purchased a tangerine honey and maybe even made one of the recipe ideas I had in the store but now what? Here is a least 10 more things you can make with the honey including the two ideas from the store.

1. On a - Blue Diamond Hazel Nut Thin Cracker – a spread of Mascarpone cheese – a drizzle of tangerine honey – 1 blueberry – sprinkle of chopped fresh lavender
2. On a - fresh peach slice – crumble of Maytag Blue Cheese or Gorgonzola – a drizzle of tangerine honey - a sprinkle of fresh chopped thyme
3. whisk together the following, and use for a dressing for fresh fruit
1/4 cup fresh lime juice
1/4 cup honey
1/4 cup chopped fresh mint
4. Toast a bagel or English muffin spread with mascarpone or cream cheese and a drizzle of honey.
5. Melt butter in heavy small saucepan over medium heat. Stir in honey and vinegar. Drizzle honey glaze over roasted, grilled or steamed vegetables. Carrots, parsnips, or sweet potatoes would be perfect. Or try on roasted or grilled fruit, peaches plums or pineapple would be fun.
1 ½ tablespoons butter
1 ½ tablespoons tangerine honey
1 teaspoon balsamic vinegar
6. A Mediterranean inspired glaze for game hens or chicken. Just combine bring to a boil, simmer to until mixture thickens slightly about 3 minutes. Brush on poultry while roasting.
½ cup olive oil
½ cup Sherry wine vinegar or red wine vinegar
½ cup tangerine honey
1 tablespoon ground cumin
1 ½ teaspoons aniseed
¾ teaspoon ground cinnamon
7. Stir honey into yogurt and top with granola or Grape nuts for a quick, delicious breakfast.
8. Warm up some store bought fudge sauce or chocolate sauce, drizzle in some tangerine honey and pour over vanilla ice cream, or your favorite flavor.

9. For a delicious chicken wing marinate and glaze just mix together the following:
 - 1 cup soy sauce
 - 1 cup chopped green onions
 - ½ cup white distilled vinegar
 - 3 tablespoons tangerine honey
 - 2 tablespoons chopped peeled fresh ginger
 - 2 tablespoons chopped garlic
 - 2 tablespoons oriental sesame oilMarinate the wings for 2 hours up to 1 day. Cook the wings in a 400 oven for 1 hour. While cooking wings, boil marinate until it thickens and becomes syrupy brush over wings while baking.
10. Drizzle honey over angel food cake and top with whipped cream.
11. This Fall, drizzle a little tangerine honey over the apples in an apple pie before baking.
12. Stir into hot tea or hot chocolate
13. Mix honey into softened butter for a delicious spread for nut breads.
14. Drizzle some honey in a martini glass and chill, fill with espresso martini
 - Ingredients:
 - 1 oz cold Espresso
 - 1 1/2 oz Vodka (Absolut)
 - 1 1/2 oz Kahlua
 - 1 oz white Creme de cacaomixing instructions. Shake all ingredients over ice. Shake and strain. It should be somewhat frothy.
15. Check out these recipes on the website www.kitchen-couture.com they include tangerine honey!

[Honey Chipolte Glazed Shrimp with Queso Fresco Polenta](#)

[Raspberry, Goat Cheese and Pistachio Salad](#)