

Spicy Honey Butter



This spreadable treat strikes a balance with sweet and spicy. Make a unique honey butter using our Fiery Sweet Mesquite honey.

Ingredients

½ cup unsalted grade AA butter
4 tablespoons Fiery Sweet Mesquite honey

Instructions

Cut butter into small one inch chunks. Place butter chunks into bowl and use a hand mixer at low speed to loosen the butter. Increase the speed to medium and add the Fiery Sweet Mesquite honey. Beat until well combined, for a few minutes.

Remove butter from bowl and spoon into air-tight container. Keep refrigerated. Spicy Honey Butter should keep for about one month.

Spicy Honey Butter is amazing when served on cornbread, biscuits, French toast, waffles and banana nut bread.

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