



Mike's HOT HONEY

RECIPES AND INSPIRATION
FOR HOME OR RESTAURANT

Honey with a Kick:

a flavor Mike discovered while studying in Brazil, combines two of nature's most delicious and unique foods — honey and chili peppers. His signature infusion creates the perfect balance of sweet and heat.



Drizzle. It. On.

With Mike's Hot Honey, you don't need a recipe. Make something you enjoy, drizzle some Mike's Hot Honey on it, and you've got a winner. Breakfast, lunch, dinner, dessert, and cocktails: it's a quick and easy way to give all your favorite foods a perfect kick.

Try Mike's Hot Honey on:

- Pizzas or flatbreads
- Wings and chicken fingers
- Fried chicken
- BBQ (ribs, pork)
- Seafood (salmon, shrimp)
- Grilled cheese and sandwiches
- Cheese and charcuterie
- Veggies (sprouts, corn, carrots)
- Sauces and glazes (bbq, honey mustard)
- Salad dressings
- Cocktails
- Ice cream/dessert

Need some inspiration?

Check out some of our all-time favorites on the following pages.



Breakfast & Brunch

Try it with:

- Pancakes
- Chicken & waffles
- Breakfast bowls
- Oatmeal or grits
- Yogurt with fruit & granola
- Avocado toast
- Frittatas
- Lattes & tea
- Smoothies
- Mimosas

Spicy-Sweet Honey Butter

INGREDIENTS

- 1/2 pound butter
- 1/4 cup Mike's Hot Honey
- 1/2 tsp vanilla extract

Cut the butter into smaller cubes and beat at a low speed until loose. Increase speed to medium, add the honey and vanilla and beat until combined. Cover and refrigerate. Spread on biscuits, waffles, cornbread, etc.

Hot Honey Latte

By Ludlow Coffee Supply

INGREDIENTS

- 1 oz Mike's Hot Honey simple syrup (1:1 MHH to hot water)
- 2 oz espresso
- 9 oz steamed milk

Add Mike's Hot Honey syrup to the cup and pour espresso on top. Finish with steamed milk and a drizzle of Mike's Hot Honey.

Broiled Grapefruit with Shredded Coconut

INGREDIENTS

- 1/2 large grapefruit
- 1 tsp Mike's Hot Honey
- 1 Tbsp shredded coconut

Preheat oven broiler (top rack).

Slice around grapefruit where it meets the pith, then make slices on both sides of each segment to loosen them. (This will make the grapefruit easier to eat.)

Place the grapefruit half on a baking sheet spread Mike's Hot Honey over the surface of the grapefruit. Broil for 3-5 minutes, or until top begins to brown and caramelize. Remove from oven and sprinkle immediately with shredded coconut. Let cool for a minute, then eat.



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Sauces & Salad Dressings

Try it with:

- Wing sauce
- Asian glaze
- Hot honey mustard
- BBQ sauce
- Vinaigrette
- Honey garlic butter
- Greek yogurt honey herb sauce
- Hot honey citrus

Mike's Hot Honey 3-Ingredient Lime Sauce

INGREDIENTS

- 3 Tbsp freshly squeezed lime juice
- 3 Tbsp tamari or soy sauce
- 3 Tbsp Mike's Hot Honey
- [Optional] 1 tsp finely grated peeled fresh ginger

Combine all ingredients in a bowl and whisk or in a glass jar and shake together.

Mike's Hot Honey Mustard Dressing / Sauce / Dip

INGREDIENTS

- 1/4 cup mayonnaise
- 1 Tbsp mustard (we prefer dijon)
- 1 Tbsp Mike's Hot Honey
- 1/2 Tbsp lemon juice
- salt

Whisk together all ingredients. Salt to taste.

Mike's Hot Honey Balsamic Vinaigrette

INGREDIENTS

- 1/2 cup olive oil
- 1/4 cup balsamic vinegar
- 1 Tbsp Mike's Hot Honey
- 1 tsp dijon mustard
- 1 shallot minced
- 1 clove garlic, minced

Whisk together all ingredients. Salt to taste.

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Appetizers

Try it with:

- Ricotta crostini
- Baked Brie
- Wings
- Nachos
- Grilled shrimp
- Jalapeno poppers
- Chicken tenders
- Meat skewers
- Cheese plates
- Soft pretzels
- Figs & cheese
- Seared scallops

Mike's Hot Honey Mustard Pork Skewers

INGREDIENTS

- 1/4 cup dijon mustard
- 1/4 cup Mike's Hot Honey
- 1 Tbsp olive oil
- 1 pork tenderloin (1 1/2 lb), cut into 1-inch cubes
- 2 bell peppers cut into 1-inch squares
- salt and pepper

Stir mustard, honey and oil in a large bowl until smooth. Add pork cubes and toss to coat. Set aside at room temperature. Soak 8 bamboo skewers in cold water for 20 minutes. Preheat broiler to high and line a broiling pan with foil. Divide pork and peppers into 8 portions and skewer cubes, alternating with squares of pepper. Season with salt and pepper. Broil or grill 10–15 min, turning often until slightly browned and cooked through.

Cheese-Stuffed Figs with Hot Honey Port Syrup

INGREDIENTS

- 4 Tbsp Mike's Hot Honey
- 8 fresh figs
- 8 Tbsp cream cheese at room temperature
- 1/3 cup port

In a small saucepan, heat port and Mike's Hot Honey over low heat. Simmer until thick; 3–5 minutes. Set aside and let cool. Cut the stem off of each fig, then cut crosswise and open. Place a teaspoon of cream cheese in the center of each fig and drizzle with honey port syrup.

Prosciutto Wrapped Scallops with Orange & Hot Honey Balsamic Vinaigrette

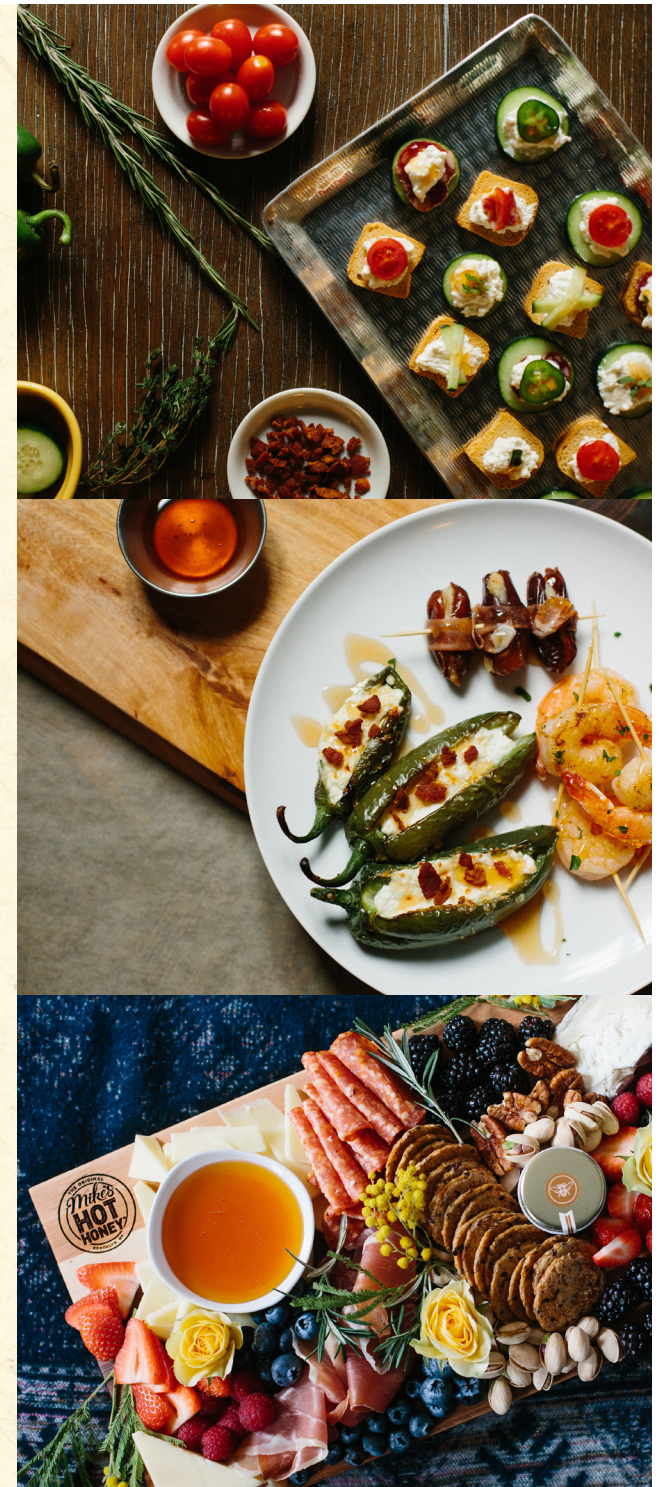
INGREDIENTS

- 6 large scallops
- 3 slices of prosciutto
- Half an orange, peeled and thinly sliced
- 1 small box microgreens
- Drizzle Mike's Hot Honey
- Mike's Hot Honey Balsamic Vinaigrette (see previous page)

Pat scallops dry and wrap in prosciutto. Secure with a toothpick if needed. In a very hot pan, sear scallops 2 min per side until brown. Arrange orange slices on a plate, place scallops on top. Toss microgreens in vinaigrette and place on top of scallops. Finish plate with drizzle of Mike's Hot Honey.

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Mains

Try it with:

- Pizza
- Chicken
- Seafood
- Roasted meats
- Salmon
- Pork chops
- Stir Fry
- Tacos

Mike's Hot Honey-Glazed Salmon

INGREDIENTS

- 1 cup coconut aminos
- 1/4 cup Mike's Hot Honey
- 2 Tbsp lemon juice
- 1 inch peeled fresh ginger, thinly sliced
- 3 gloves garlic, smashed
- 4 salmon fillets, about 1 1/2 pounds

Whisk coconut aminos, Mike's Hot Honey, lemon juice, ginger, and garlic together until honey dissolves. Place salmon fillets, skin-side up, in marinade. Allow to marinate for at least 10 minutes, preferably for 30. Preheat broiler to high.

Remove salmon from marinade and transfer to a sheet pan lined with parchment paper. Put the salmon under the broiler skin-side down, and broil without turning until exterior is well-caramelized and the fish is just cooked through, 7-10 minutes, depending on thickness and the distance from broiler.

Serve with salad or seasonal vegetables as desired.

Hellboy Pizza

INGREDIENTS

- Italian tomatoes
- fresh mozzarella
- soppressata picante
- parmigiano-reggiano
- Mike's Hot Honey

Begin with your favorite dough recipe or pick up a dough ball from your local pizzeria or market. Heat oven to hottest possible temp, top with everything but honey. Bake until crisp, then finish with a generous post-oven drizzle of Mike's Hot Honey.

Slow Cooker Hot Honey Chicken

INGREDIENTS

- 4 chicken breasts
- 4 Tbsp Mike's Hot Honey
- 1/2 cup soy sauce
- 4 cloves minced garlic

Combine all ingredients in slow cooker and cook on low for 3-4 hours. Serve over rice and finish with chopped parsley and a drizzle of hot honey.

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Sides

Try it with:

- Roasted veggies
- Corn
- Biscuits
- Cornbread
- Quinoa salad
- Sweet potatoes
- Baked beans
- Gratin

Mike's Hot Honey Brussels Sprouts

INGREDIENTS

- 4 strips bacon
- 1 pound Brussels sprouts, halved
- 3 Tbsp fresh shaved parmesan
- 2 Tbsp Mike's Hot Honey

In a cast iron pan, cook bacon over medium heat. Once cooked, remove bacon from pan but save the rendered fat. Add halved sprouts and cook in bacon fat over medium heat until tender. Remove from pan, drizzle with Mike's Hot Honey and toss in a bowl with crumbled bacon bits. Finish by shaving parm over sprouts and serve.

Spicy Sweet Potatoes

INGREDIENTS

- 4 sweet potatoes peeled and cut into 1-inch cubes
- 1/4 cup olive oil
- salt and pepper
- 1/4 cup Mike's Hot Honey

Preheat oven to 375°F. Lay sweet potatoes out in a single layer on a roasting tray. Drizzle the oil over the potatoes, add salt, and pepper. Roast for 25–30 minutes in oven or until tender. Take sweet potatoes out of the oven and transfer them to a serving platter, toss with Mike's Hot Honey and serve.

Sweet and Spicy Baby Carrots

INGREDIENTS

- 1 16 oz package baby carrots
- 3 Tbsp butter
- 1 Tbsp Mike's Hot Honey
- 1 Tbsp brown sugar

Place the carrots into a large pot and cover with salted water. Bring to a boil over high heat until tender, about 15 minutes. Drain and allow to steam dry for a minute or two.

Return pot to stove and reduce heat to medium-low. Melt the butter and stir in honey and brown sugar. Add carrots and stir until evenly coated; cooking another 5 minutes

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Desserts

Try it with:

- Ice cream
- Grilled peaches
- Apple pie
- Fruit cobbler
- Baklava
- Pecan pie
- Fruit tarts
- Cheese cake

Mike's Hot Honey Pie

INGREDIENTS

- 1 pre-baked pie shell
- 1/2 cup butter melted
- 3/4 cup white sugar
- 2 Tbsp white cornmeal
- 1/4 tsp salt
- 3/4 cup Mike's hot honey
- 3 eggs
- 1/2 cup cream
- 2 tsp white vinegar
- 1 tsp vanilla paste
- (Optional) 1-2 Tbsp maldon salt for finishing

Preheat oven to 350°F. Melt butter and combine with sugar, salt and cornmeal to make a thick paste. Add honey, vanilla, vinegar and mix together. Fold in eggs, add cream and blend.

Pour filling into pre-baked pie shell and bake for 45–60 minutes. The filling will puff up like a marshmallow and the center will be just slightly wobbly. Cool at least one hour, then finish with a sprinkling of flake sea salt. Slice and serve with freshly whipped cream.

Mike's Hot Honey Grilled Peaches

INGREDIENTS

- 3 peaches, pitted and halved
- 1 Tbsp olive oil
- 3 Tbsp Mike's Hot Honey

Preheat grill to high. Cut peaches in half; remove pits. Brush cut side of peach halves with olive oil and place on grill, cut side down. Grill until golden brown, 2–3 minutes. Turn over and grill until slightly soft and warmed through. Remove from grill and drizzle with Mike's Hot Honey. Serve with vanilla ice cream or whipped cream.

Mike's Hot Honey Roasted Pecans

INGREDIENTS

- 1 cup pecan halves
- 2 tbsp Mike's Hot Honey
- 1 tsp sugar (optional)

Preheat oven to 350°F. Line baking sheet with parchment paper. Combine pecan pieces and honey and stir until pecans are evenly coated. Sprinkle with sugar. Bake for 15 minutes, checking that they don't burn. Let cool and break apart.

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Cocktails

Try it with:

- Old Fashioned
- Margarita
- Paloma
- Mule
- Hot Toddy
- Manhattan
- Mojito
- Mimosa

Mike's Hot Honey Margarita

INGREDIENTS

- 2 oz tequila
- 1 oz lime juice
- 1/2 oz orange liqueur
- 1/2 oz Mike's Hot Honey syrup (1:1 MHH and water)
- lime wedges
- coarse salt

Dip the rim of your glass in MHH simple syrup, then dip in a dish of course salt. Combine all ingredients and shake over ice. Strain into the glass.

Serving: 1 cocktail

Mike's Hot Toddy

INGREDIENTS

- 1 1/2 oz bourbon
- 1 Tbsp Mike's Hot Honey
- 1/2 oz fresh lemon juice
- hot water
- cinnamon stick
- cloves
- lemon wheel

Add Mike's, lemon juice, and bourbon to a mug. Top with hot water, add a pinch of cloves and stir with a cinnamon stick. Float a lemon slice on top and serve.

Serving: 1 cocktail

Spicy Watermelon Mule

By Kirby Spellman, Assistant to the Mike's Hot Honey Executive Flavor Genius

INGREDIENTS

- 16 oz watermelon chunks (or sub watermelon juice)
- 6 oz vodka
- 2 Tbsp Mike's Hot Honey
- juice of 1 lime
- ginger beer or soda water


Blend first 4 ingredients until smooth. Fill glass with ice and halfway with mixture. Top with ginger beer or soda water. Garnish with lime and/or mint.

Serving: 4 cocktails

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Enjoy!

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