

### *Jalapeno Honey Butter*

1 1/2 tablespoons of room temperature butter      1/4 cup of **Jalapeno Honey**

Stir or whisk rapidly until smooth.  
Serve with a hot biscuit or your favorite bread.

### *Apple Honey Vinaigrette*

2 tablespoons apple cider vinegar      1/4 cup **Jalapeno Honey**  
1/4 cup olive oil      Options: Add 1/2 teaspoon ground ginger

Shake or whisk all ingredients well. Refrigerate or let stand 10-15 minutes. Pour generously atop fresh green salad.

### *Honey Glazed Carrots*

3 (12 oz.) packages small whole carrots      1/4 cup firmly packed brown sugar  
1/4 cup **Jalapeno Honey**      4 tablespoons butter  
Generous portion salt & pepper

Steam or boil carrots until tender. Drain and place back in same pan. Add remaining ingredients, cook over medium heat, stirring occasionally until mixture is bubbling and carrots are well glazed.