

TOO HOT TO HANDLE?

The Tale of Mike's Hot Honey, And Our Homemade Twist

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Mike's Hot Honey is setting the culinary world on fire! From Brooklyn, founder Mike Kurtz first discovered the blend while ordering a pizza in Brazil. This gluten-free and non-expirable sauce is made with pure honey, chilies, and vinegar, and is sure to bring a fresh, exciting flavor to your meals.

The tangy condiment has been sweeping social media platforms like Instagram and TikTok for a few years. Posts about new hot honey recipes come from a range of creators, whether it be influencers testing out the spicy honey or restaurant owners sharing their new menu items that feature it.

From kitchens across the nation to Syracuse University dining halls, this sweet yet spicy condiment is used on just about everything, from pizza to ice cream sundaes.

Chances are you've already got all the ingredients to make your very own version of hot honey. This recipe is easily customizable, especially if your not too keen on spice.



DIY HOT HONEY

Ingredients:

- 1 cup honey
- 2 tablespoons chili peppers/chili flakes (add less for a milder taste)
- 2 teaspoons vinegar (optional)

Directions:

1. In small pan combine the honey and chili flakes over medium heat.
2. Once you start seeing small bubbles, remove from heat.
3. Add the vinegar into the honey mixture and let sit for 5 minutes to infuse.



SU student Karina Babcock is an avid fan of Mike's Hot Honey, who enjoys the honey drizzled on top of peppered wheat crackers with cheese.

"The flavorful range of Mike's Hot Honey is what keeps me coming back - you can add it to just about anything," Babcock said. "One of my favorite snacks is peppered wheat crackers topped with cheese and a little hot honey, and I've really enjoyed making BBQ chicken pizza with Mike's signature drizzle. Life is too short for boring food."

So, grab a friend, grab a snack, and give hot honey a try!