

Sweet And Savory Recipes Inspired By 28 Honey Varietals And Blends

In recent years, there has been a growing interest in exploring the diverse flavors of honey. From delicate and light to rich and robust, different honey varietals and blends present a world of taste sensations that can elevate any dish. Whether you have a sweet tooth or prefer the savory side of cooking, incorporating honey in your recipes can add a unique twist to your culinary adventures.

Understanding the World of Honey Varietals and Blends

Honey is a natural sweetener produced by honey bees from the nectar of various flowers. The resulting flavor, color, and aroma of honey depends on the types of flowers the bees forage from. This difference in flora gives rise to distinct honey varietals and blends.

Honey varietals refer to honey made predominantly from the nectar of a specific flower or plant. For example, lavender honey is produced by bees that collect nectar from lavender blossoms, resulting in a delicate floral flavor and aroma. Similarly, orange blossom honey derives its unique taste from the nectar of orange tree blossoms.



The Asheville Bee Charmer Cookbook: Sweet and Savory Recipes Inspired by 28 Honey Varietals and Blends

by Daniel Humphreys (Kindle Edition)

★★★★☆ 4.7 out of 5

Language : English

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Screen Reader : Supported

Enhanced typesetting : Enabled

Word Wise : Enabled
Print length : 208 pages
Lending : Enabled



On the other hand, honey blends are created by combining two or more honey varietals. Blending offers an opportunity to create unique flavor profiles that can enhance the taste of various dishes. For instance, a blend of clover and wildflower honey might balance sweetness with a touch of earthiness.

Sweet Recipes

If you have a sweet tooth, honey can be a great alternative to refined sugar. Its natural sweetness adds depth and complexity to desserts such as cakes, cookies, and tarts. Let's explore some mouthwatering sweet recipes crafted with different honey varietals:

1. Orange Blossom Honey Cake



This moist and fragrant cake showcases the delicate flavor of orange blossom honey. Infused with citrus zest and topped with a drizzle of honey glaze, it is a perfect treat for any occasion.

2. Lavender Honey and Almond Cookies



These delicate cookies combine the gentle notes of lavender honey with the crunchy texture of almonds. The result is a delightful treat that pairs wonderfully with a cup of herbal tea or coffee.

3. Wildflower Honey Tart



This rich and creamy tart features the robust flavor of wildflower honey. With a buttery crust and a silky smooth honey filling, it is a dessert that will leave your taste buds craving for more.

4. Clover Honey Ice Cream



Clover honey's light and floral notes make it an excellent choice for creating a refreshing ice cream. Enjoy this creamy dessert on a hot summer day and experience the subtle sweetness that clover honey brings.

Savory Recipes

Honey's versatility extends beyond the realm of desserts. Its unique combination of sweet and savory flavors can elevate savory dishes, adding a delightful touch

to various cuisines. Let's explore some savory recipes with honey:

1. Honey Glazed Salmon



This mouthwatering salmon dish features a honey glaze that caramelizes and enhances the natural flavors of the fish. The touch of sweetness perfectly complements the savory taste, creating a harmonious balance on your palate.

2. Honey Sriracha Chicken Wings



These sticky and spicy chicken wings combine the heat of sriracha sauce with the sweetness of honey. The result is an irresistible appetizer that will have your guests coming back for seconds.

3. Balsamic Honey Glazed Brussels Sprouts



Transform simple Brussels sprouts into a culinary masterpiece by tossing them in a balsamic honey glaze. The honey adds a touch of sweetness that complements the caramelized flavors, making this side dish a crowd pleaser.

4. Honey Mustard Roasted Pork



Elevate your pork roast with a flavorful honey mustard glaze. The combination of tangy mustard and sweet honey enhances the natural succulence of the meat, resulting in a dish that is perfect for any special occasion.

Exploring Honey's Culinary Power

Honey's versatility in both sweet and savory dishes makes it a valuable ingredient in any kitchen. With its vast array of varieties and blends, each with its own

distinct flavor profile, there is always something new to discover. Experiment with different honey types and unleash your creativity to create delectable recipes that showcase honey's amazing culinary power.

So next time you're in the kitchen, don't forget to explore the sweet and savory world of honey. From tantalizing desserts to mouthwatering mains, honey is here to transform your dishes into something truly extraordinary.



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“A beautiful tribute . . . From breakfast pastries to exotic marinades to unexpected desserts, Carrie Schloss explores the many sides of honey. ” —Ashlee Aubin, executive chef, Fisk & Co.

Asheville Bee Charmer, opened in 2014 by beekeepers Jillian Kelly and Kim Allen, has become a destination for both local foodies and tourists. This honey purveyor, located in one of the most pollinator-friendly parts of the United States, offers a range of bee-related products and more than fifty different artisanal

honey varieties—each with its own unique color, texture, and taste.

Inspired by the vast honey selection available behind the Honey Bar, chef Carrie Schloss has created *The Asheville Bee Charmer Cookbook*, a collection featuring 130 recipes, twenty honey varieties, and eight special Bee Charmer blends. With a color, aroma, and tasting guide to honey varieties and dishes like Bee Pollen Nut Brittle, Chipotle Honey–Marinated Skirt Steak, and Milk and Honey Dinner Rolls, this cookbook proves that honey is the best way to season or sweeten your next meal.

Schloss writes with the home cook in mind, packing complex, surprising flavors into recipes written in clear, accessible prose, and the recipes are accompanied by beautiful full-color photography throughout.

“An inspiration . . . Cooks of every level will leave the sugar in their cupboards and reach for their new favorite local varietal instead.” —Chris Pandel, chef/partner, Swift & Sons

“A lovely testimonial to the significance of the honeybee. With these delicious, approachable recipes, being good stewards of the land has never tasted so sweet.” —Laurell Sims, urban farmer, beekeeper, and Slow Food Chicago board member



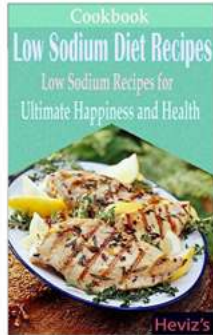
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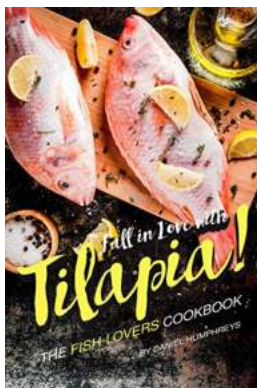
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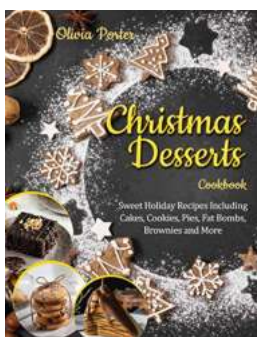
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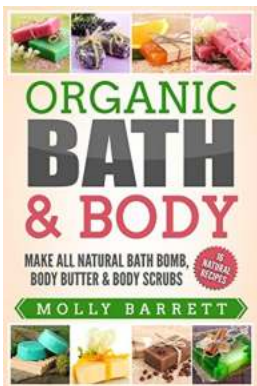
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