



# Mike's HOT HONEY

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THE WORLD'S MOST  
VERSATILE CONDIMENT

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**Honey infused with Chilies:**  
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.



# Just Drizzle

We always tell people, with Mike's, you don't need a recipe. Just make something simple, drizzle it on to finish and you've got a winner. Spicy sweet works with everything... breakfast, lunch, dinner, dessert, and cocktails.

## 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.



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# Breakfast

## Breakfast of Champions

### INGREDIENTS

- 1 container yogurt or Greek yogurt
- granola or nuts
- drizzle with Mike's Hot Honey

Layer and enjoy!

## Spicy Peanut Butter Cereal Bars

### INGREDIENTS

- 1/2 cup Mike's Hot Honey
- 3/4 cup peanut butter
- 3 cups cereal (we recommend Cheerios)

Line 8x8 pan with aluminum foil and set aside. Cook honey and peanut butter over medium heat, stirring constantly, until completely melted and blended. Remove from heat and stir in cereal; mix until evenly coated. Place mixture in prepared pan and press in place. Refrigerate for 1 hour before cutting into bars.

## Spicy-Sweet Honey Butter

### INGREDIENTS

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

Cut the butter into smaller cubes and beat a low speed until loose. Increase speed to medium, add the honey and vanilla and beat until combined. Cover and refrigerate.

## Broiled Grapefruit with Shredded Coconut

### INGREDIENTS

- 1/2 large grapefruit
- 1 teaspoon Mike's Hot Honey
- 1 tablespoon 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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**TIP** > Try Mike's Hot Honey on bagels with cream cheese, breakfast sandwiches, waffles, french toast, pancakes, sliced fruit, and oatmeal.

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# Salad Dressings and Sauces

## 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 BBQ Sauce

### INGREDIENTS

- 1 cup ketchup
- 1 cup white vinegar
- 1 cup Mike's Hot Honey
- 1/2 cup molasses
- 1 tsp liquid smoke
- 1/2 tsp salt
- 1/4 tsp garlic powder
- 1/4 tsp onion powder

Combine all ingredients in a saucepan over medium/high heat. Whisk until smooth. Bring mixture to a boil, reduce heat and simmer uncovered for 30 minutes or until thick.

## 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, salt to taste

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

## Mike's Hot Honey Sushi Dipping/Stir Fry Sauce

### SAUCE INGREDIENTS

- 2 tbsp Mike's Hot Honey
- 2 tbsp low sodium soy sauce

Leave as is for a dipping sauce. For stir fry, cook protein (meat or tofu) and veggies. Add sauce after meat and veggies are cooked. Add 1 tbsp cornstarch dissolved in 1/4 cup water to thicken sauce, serve over rice.

## 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.



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# Appetizers

## Hot Honey Wings

### INGREDIENTS

- 3 pounds chicken wings
- 1/2 cup Mike's Hot Honey plus extra for drizzling
- 1/3 cup soy sauce
- 2 tbsp canola oil
- 2 tsp salt
- 1 tsp garlic powder
- 1 tsp Worcestershire sauce

In a saucepan, combine honey, soy sauce, oil, salt, garlic powder, and Worcestershire sauce. Cook on low heat and stir until blended and heated through. Cool to room temperature. Marinate chicken wings in honey mixture for at least 4 hours. Drain and discard marinade. Place wings on a greased pan. Bake, uncovered, at 375°F for 30 minutes. Turn wings. Bake 20–25 minutes longer. Drizzle liberally with Mike's Hot Honey, toss and serve.

## 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 to medium flame. Bring to a simmer and continue cooking until the consistency becomes thick; 3–5 minutes. Set aside and let cool. Cut the stem off of each fig. Then cutting the fig crosswise and open. Place a teaspoon of cream cheese in the center of each fig and drizzle with honey port syrup.

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**TIP > Mike's Hot Honey is the perfect sweet heat accompaniment to any charcuterie plate!**

Pair with classics such as fresh ricotta, goat cheese, manchego, blue cheese, sharp cheddar, brie, gorgonzola, soppressata, prosciutto, speck, candied nuts, figs, bosc pear, and granny smith apple.

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# Mains

## Mike's Hot Honey-Glazed Salmon

### INGREDIENTS

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

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.

## Slow Cooker Spicy Honey Chicken

### INGREDIENTS

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

Combine all ingredients in slow cooker and cook on low for 3-4 hours. Serve over rice.

## 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 for 7 minutes, then finish with a generous post oven drizzle of Mike's Hot Honey.



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## Sides

### Mike's Hot Honey Buttered Corn

#### INGREDIENTS

- 8 ears corn (husks and silks removed)
- 6 tbsp softened butter
- 3 tbsp Mike's Hot Honey
- salt

Prepare the corn as you like. On or off the cob. Grilled on the cob or roasted off it at 450°F for 20 minutes stirring. Top with or stir in Mike's Hot Honey and butter. Salt to taste.

### 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.

### Mike's Hot Honey Brussels Sprouts

#### INGREDIENTS

- 1 1/2 pounds Brussels sprouts
- 2-3 tablespoons olive oil
- 4 bacon slices diced
- 1/4 cup Mike's Hot Honey
- salt and pepper to taste

Preheat oven to 450°F. Stem and halve the sprouts, then toss with olive oil, salt, and pepper. Roast for 20 minutes tossing halfway through. While the sprouts are roasting, saute bacon in over medium heat until crispy, 7–8 minutes. Remove bacon from pan and toss with roasted Brussels and Mike's Hot Honey

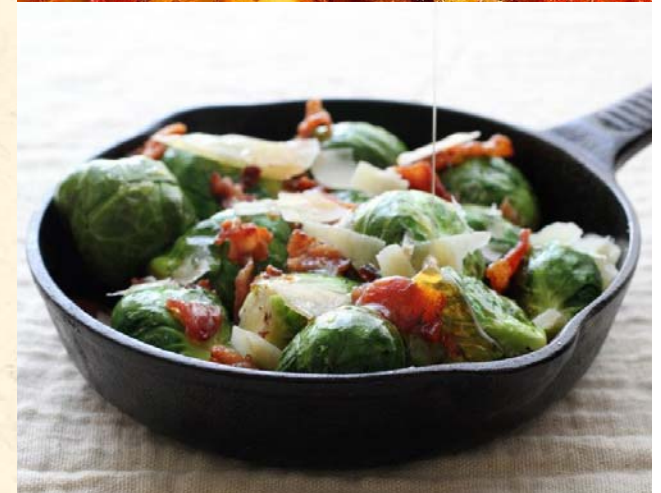
### Sweet and Spicy Baby Carrots

#### 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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# Dessert

## Grilled Hot Honey 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, about 2 minutes. Remove from grill and drizzle with Mike's Hot Honey. Serve with vanilla ice cream or whipped cream.

## Mike's Hot Honey Sundae

### INGREDIENTS

- 2 scoops vanilla ice cream
- 1 handful chopped candied pecans
- a generous drizzle of Mike's Hot Honey.

Assemble on a cone or in your favorite ice cream bowl and enjoy.

## 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
- 1-2 tbsp maldon salt for finishing (optional)

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.



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## Cocktails and Drinks

### Mike's Hot Honey Paloma

From Paulie Gee's (Brooklyn, NY)

#### INGREDIENTS

- 1/4 cup grapefruit juice
- 1/4 cup mezcal or tequila
- 1/4 cup club soda
- 1 tbsp Mike's Hot Honey
- 1 tbsp fresh lime juice
- mint garnish

Pour grapefruit juice, tequila, lime juice and Mike's Hot Honey into a Boston shaker. Shake well. Pour into a highball glass over ice. Top off with club soda. Garnish with mint and serve.

### 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.

### 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. (Makes 4 servings)

### The Middle of Nowhere Manhattan

By Bruce Cole of Booth One (Chicago, IL)

#### INGREDIENTS

- 2 oz rye whiskey
- 1/2 oz vermouth
- 1/2 oz cynar
- 1/4 oz Mike's Hot Honey
- orange garnish
- brandied cherry

Build in a mixing glass with ice and stir. Strain into a rocks glass with one large ice cube. Garnish with an orange coin and a brandied cherry.



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## Cocktails and Drinks

### Sting Like a Bee

From Claudia Gagliardi of White Star Bar (Jersey City, NJ)

#### INGREDIENTS

- 1 1/2 oz Bulleit Bourbon
- 1/2 oz Giffard Pamplemousse Liqueur
- 1 oz grapefruit juice
- 1/2 oz Mikes Hot Honey
- 1/2 oz lemon juice
- 1/2 oz chickpea water (secret vegan foamer)
- Angostora bitters

Dry shake/shake with ice. Spritz on top with Angostora Bitters. (The honeycomb stencil was made with a plastic lid and an x-acto knife)

### The Davenport Affogato

#### INGREDIENTS

- 1 scoop vanilla ice cream
- 1 shot espresso
- 1 generous drizzle of Mike's Hot Honey

Serve with a spoon and thank us later.

### Life's A Peach

From Ben Clayton of Blue Hill (New York, NY)

#### INGREDIENTS

- 2 oz Blanco Tequila (we used 123 Uno)
- 3/4 Mike's Hot Honey syrup (1:1 honey and water)
- 3/4 fresh lemon
- muddle half of a peach
- 1 egg white
- club soda

Dry shake with one egg white. Then give a hard shake with ice, careful not to water down too much. Double strain into a Collins glass full of rocks and top with a splash of club soda. Garnish with strawberries.

### The Real McCoy

By Erik Astman of Oishii (Boston, MA)

#### INGREDIENTS

- 2 1/2 oz rum
- 3/4 oz Mike's Hot Honey syrup (1:1 MHH and water)
- 1/2 oz Sudachi juice (or sub lime juice)
- 4 1/2 oz pineapple juice
- dash of Bittermens Tiki Bitters
- lime

Shaken and serve on the rocks. Garnish with a lime wheel and a Szechuan Buzz Button flower.



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*Enjoy!*

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