

Elena's RED CHILE HONEY RECIPE

YIELD: ROUGHLY 8 OZ.

Chile-infused honey is easy, delicious, and versatile, and Elena's version is sure to pack a punch! If you want a milder version, seek out mild dried chiles and/or shorten the steeping time. Great for both sweet and savory options (hot honey fried chicken, anyone?) as well as gifting!

Ingredients:

- 5 dried Chile de árbol*
- 2 dried Guajillo chiles*
- 1 cup honey
- Pinch of salt
- 2 dried Chile de árbol, optional (garnish)



MURDER AND MAMON by Mia P. Manansala

Directions:

1. Crush the dried chiles (minus the optional garnish) in a food processor or mortar and pestle.
2. Add the crushed chiles, honey, and salt to a medium saucepan.

Cook over low heat, stirring occasionally, for about 15 minutes. Don't allow it to boil!
4. Turn off the heat and let the mixture steep for an hour.
5. If using the optional garnish (unnecessary, but makes the jar look pretty), add the whole dried chiles to a clean glass jar. Strain the honey into the jar and let cool before sealing.
6. Enjoy!

* *Using dried chiles instead of fresh means the honey keeps for a long time since you're not introducing moisture. You can sub in whatever dried chiles you prefer (dried chipotle adds a lovely smoky flavor, for example) if you can't find / don't like the ones listed above.*

If you don't want to mess with whole dried chiles, you can sub in 2 to 3 tablespoons of red pepper flakes / crushed red pepper. I like using Chile Quebrado, which is Mexican crushed pepper.