



Honey Glazed Pork Tenderloins

- ½ tsp. garlic powder
- ½ tsp. ground black pepper
- ½ tsp. ground chipotle pepper
- 2 pork tenderloins (1 pound each)
- 1 Tbsp. canola oil
- ½ C. HONEY
- 2 Tbsp. reduced-sodium soy sauce
- 1 Tbsp. balsamic vinegar
- 1 tsp. sesame oil

Combine the first three ingredients; rub over pork. In a large ovenproof skillet, brown pork in canola oil on all sides. In small bowl, combine the HONEY, soy sauce, vinegar, and sesame oil; spoon over pork. Bake, uncovered, at 350° for 20-25 minutes or until a thermometer reads 145°, basting occasionally with pan juices. Let stand for 5 minutes before slicing.

Taste of Home

Honey Roasted Red Potatoes

- 1 lb. red potatoes, cut in 1-inch chunks
- 2 Tbsp. diced onions
- 4 Tbsp. butter, melted
- 2 Tbsp. HONEY
- 2 tsp. dry mustard
- Salt and pepper to taste



Preheat oven to 375°. Lightly coat an 11 X 7-inch baking dish with nonstick cooking spray. Place potatoes in a single layer in dish and top with onion. In a small bowl, combine melted butter, HONEY, mustard, and salt and pepper; drizzle over potatoes and onion. Mix thoroughly to coat all potatoes. Bake for 40 minutes or until tender, stirring several times during cooking. If you want them extra crispy outside, put under the broiler for 1-2 minutes. Can double the recipe easily.

keyingredient.com

Honey-Baked Bananas

- 2 medium firm bananas, sliced
- 1 Tbsp. butter or margarine, melted
- 2 tsp. HONEY
- ½ tsp. lemon juice
- ¼ C. flaked coconut, toasted
- ¼ C. chopped pecans, toasted
- Whipped topping



Place the bananas in a greased 1-quart baking dish. Combine the butter, HONEY, and lemon juice; drizzle over bananas. Bake, uncovered, at 350°F for 10-12 minutes or until heated through. Sprinkle each serving with coconut and pecans; top with a dollop of whipped topping.

2014 American Honey Queen Susannah Austin

Honey Raspberry Lemonade

- 50 oz. cold, filtered water
- 10 oz. lemon juice, fresh
- 12.5 oz. HONEY
- 6 oz. raspberries, frozen



Mix all ingredients thoroughly in a blender. Pour over ice and serve. (Drink may be strained for seeds, if preferred.) Yields 10 cups.

2014 American Honey Princess Elena Hoffman

Turkey Fruit Salad

- ½ C. mayonnaise
- 2 Tbsp. HONEY
- ⅛ tsp. ground ginger
- 2 C. chopped, cooked turkey
- 1 medium apple, chopped
- 1 C. grape halves
- 1 (8-oz.) can pineapple chunks, drained
- 1 (11-oz.) can mandarin oranges, drained
- ½ C. toasted pecan halves

Combine mayonnaise, HONEY, and ginger, and mix well. Add remaining ingredients, except pecans. Season with salt and pepper, if desired. Chill. Stir in pecans just before serving.

Nebraska Honey Cookbook

Honey Granola Crunch

- 1 C. nuts
- 4 C. quick or old-fashioned oats
- ¼ C. packed brown sugar
- 1½ tsp. cinnamon
- ¼ tsp. salt
- ⅓ C. stick butter or margarine
- ¼ C. HONEY

Preheat oven to 375°. Coarsely chop nuts. In 9x13 pan, mix nuts, oats, brown sugar, cinnamon, and salt using a scraper. Place butter in a covered microwave safe bowl. Microwave on high for 1 minute or until melted. Stir in HONEY and pour over the mixture in pan and stir until oat mixture is evenly coated. Bake 25-30 minutes or until golden brown, stirring every 10 minutes so mixture browns evenly. Cool completely and store in a tightly covered container.

recipe4living.com



Honey Butter Pull-Apart Rolls

- 1½ C. hot water
- 1 Tbsp. active dry yeast
- 2 Tbsp. HONEY
- 2 Tbsp. vegetable oil
- 1 tsp. salt
- 3½ – 4 C. flour
- ¾ C. (¾ stick) salted butter, melted
- 3 Tbsp. HONEY
- ¾ tsp. salt

In a small bowl, mix the water, yeast, and 2 tablespoons of HONEY; let stand until frothy, about 5 minutes. In a large bowl, combine the oil, salt, 2 cups flour and the yeast mixture until well combined. Stir in remaining flour, ½ cup at a time, until the dough has pulled away from the sides of the bowl and is no longer sticky. Turn out onto a lightly floured surface and knead until elastic, about 6 minutes. Place dough in a bowl coated with cooking spray and cover with a damp cloth; let rise until doubled in size. Punch down and lay on lightly floured surface. Preheat oven to 375°. Roll dough until about 20 x 12 inches rectangle.

In a small bowl combine butter, HONEY, and salt. Brush dough with half of the butter mixture. With a pizza cutter, cut dough lengthwise into sixths and crosswise into twelfths. Make stacks of 4 dough squares and place each stack into a greased muffin tin cup. Brush with remaining butter mixture. Bake for 13-15 minutes until golden brown. Serve warm.

High Heels and Grills and Pinterest.com

HONEY FACT

To substitute honey for granulated sugar, begin by substituting honey for up to half the sugar in the recipe. For baked goods, reduce the oven temperature by 25°F to prevent overbrowning; reduce any liquid by ¼ cup for each cup honey used; and add ½ teaspoon baking soda for each cup of honey used.

American Honey Queen

Susannah Austin is daughter of Kris and Catherine Austin of Orlando, Florida. She is a sophomore at the University of Central Florida where she is pursuing a degree in biology with the hopes of becoming a veterinarian. Besides bees, Susannah is interested in photography, knitting, cooking, reading, playing with her dog, and spending time with family and friends.

American Honey Princess

Elena Hoffman is the daughter of Brian and Beverly Hoffman of Millmont, Pennsylvania. She is a freshman at West Chester University of Pennsylvania majoring in biology with hopes of pursuing a medical degree. Outside school, Elena works with her father to maintain their apiary, participating in hive management and honey extraction.

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