

### ~ STORAGE TIP:

Honey NEVER spoils

Do not place honey in the refrigerator, even after you open it. This makes it really hard to spoon out and hastens crystallization. Archeologists found honey stored in the tombs of the ancient Egyptians, and it was still good to eat! Honey doesn't spoil because it actually has a small amount of naturally-occurring hydrogen peroxide in it, which makes it hostile to bacteria growth.

### ~ RECIPES AND USES:



**Cheese Pairings:** Use some mini toasts or very plain water cracker, spread the honey on them, and top with cheese.

### **Christmas Berry Honey**

Fresh chevre or other goat cheeses with a sharp, tangy flavor.

### **Lehua Honey**

Zamarano or Manchego cheese- sheep's milk cheeses with a dry, nutty flavor.

### **Macadamia Nut Blossom Honey**

Buttery and rich cheeses made from cow's milk like a triple-crème or brie, or marscapone.

**[~ CLICK HERE TO DOWNLOAD A PDF OF THE FOLLOWING RECIPES:](#)**

Aloha Breakfast

Hawaiian Breakfast Smoothie

Honey Mustard Salad Dressing

Hawaiian Honey Spice Cookies

Signature Hawaiian Ginger Cocktail

Macadamia Nut Honey Caramel Apples

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