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HONEY CARDAMOM PEAR SANGIRA

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BAKED BRIE EN CROUTE WITH HONEYED ALMONDS, CHERRIES & THYME

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BACON WRAPPED PORK TENDERLOIN

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HONEY CHIPOTLE ACORN SQUASH

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HONEY APPLE GINGERBREAD CAKE

Honey-Inspired Holiday Menu

GROCERY LIST

ITEMS YOU PROBABLY HAVE IN STOCK

4 tbs. olive oil 3/4 cup brown sugar 1/4 cup granulated sugar
salt and pepper 3 cups all-purpose flour
1 tbs. cane sugar 2 tsp. ground cinnamon

PRODUCE

1/2 cup pomegranate seeds 2 limes
1 tsp. fresh thyme 1 bunch cilantro
2 apples 2 pears
1 lemon 1 cup fresh cranberries
2 acorn squash

DAIRY & REFRIGERATED ITEMS

1 cup pomegranate juice 2 and 1/2 sticks + 1 tbs. unsalted butter
1 (8-oz.) Brie round 1 cup buttermilk
4 eggs 1 (8-oz.) package cream cheese
1/4 cup heavy cream

FROZEN FOOD ITEMS

1 cup frozen pitted cherries
1 sheet puff pastry

MEAT, POULTRY, PORK & SEAFOOD

1.5 lb. pork tenderloin
8 slices bacon

CANNED & JARRED GOODS

1 and 1/2 cups + 1 tbs. honey 1/2 tsp. cloves
1/2 cup raw honey 1 tsp. baking soda
1/4 cup molasses 2 tsp. baking powder
2 tsp. ground ginger 2 chipotle peppers in adobo
1 tsp. ground nutmeg 2 cups pear juice

MISCELLANEOUS ITEMS

1/2 tsp. almond extract 1 bottle Pinot Grigio
1/2 cup almonds 1/2 cup pear liqueur
4 cups powdered sugar 1 tsp. cardamom bitters
1/2 cup Elderflower liqueur 1 (2-liter) bottle ginger ale