



HOT HONEY HALLOUMI

YIELD: 2 SERVINGS



INGREDIENTS

8 oz. halloumi

2 cups honey

1 Tbsp. apple cider vinegar

1 Tbsp. red pepper flakes

Chives, to taste

Salt, to taste

Freeze-dried minced garlic
for garnish (optional)

Vegetable oil

METHOD

FOR HOT HONEY

1. Combine honey, apple cider vinegar, red pepper flakes and salt (to taste) in a small pot.
2. Bring to a simmer and cook for 10 minutes.
3. Allow to cool. Strain and set aside.

FOR HALLOUMI

1. Cut halloumi in half through its width. Pat dry.
2. Bring a pan to medium-high heat, add vegetable oil, and add halloumi pieces in the pan.
3. Allow halloumi to brown for three minutes, then flip to brown for another three minutes on the opposite side.
4. Turn heat off and allow to cool for two minutes.
5. Transfer to a warm plate and pour the desired amount of hot honey over top.
6. Garnish with chives and additional red pepper flakes to taste; add a sprinkle of freeze-dried minced garlic over halloumi to taste, if desired.

