"Teaching research-based practices of safe home food preservation to the residents of Solano and Yolo Counties."

## **Spiced Honey**

(Makes 3 half-pint jars)

Reference: Ball Complete Book of Home Preserving (2020) page 198

Quantity	Ingredients
1	Lemon, end pieces removed and cut into 6 even slices
12	Whole Cloves
3	Cinnamon sticks (each about 4 inches)
2 2/3 cups	Liquid honey

## Instructions:

- Prepare canner, jars and lids.
- 2. Stud the peel of each lemon slice with 2 cloves. In a stainless-steel saucepan, combine lemon slices, cinnamon sticks, and honey. Bring to a boil over medium heat, stirring occasionally. Boil gently for 2 minutes.
- 3. Using tongs, remove lemon slices and transfer to hot jars, placing 2 in each jar. Add 1 cinnamon stick to each jar. Ladle hot honey into hot jars, leaving \( \frac{1}{4} \)-inch headspace. Wipe rim. Center lid on jar. Screw band down until resistance is met, then increase to fingertip tight.
- 4. Place jars in canner, ensuring they are completely covered with water. Bring to a boil and process for 10 minutes. Remove canner lid. Wait 5 minutes. Remove jars from canner. Let cool 24 hours and store in a cool, dry space.

**Serving Suggestions:** Jars of this luscious treat glow with golden honey, lemon slices, cloves and cinnamon sticks. Add a couple of drops to hot tea, stir and enjoy! Makes a wonderful hostess gift coupled with some special tea bags.

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