



HONEY BUTTER BISCUITS (CHURCH'S CHICKEN COPYCAT)

TOTAL TIME: 25 minutes (Prep: 10 minutes, Cook: 10 minutes)

YIELD: 10-12 Servings

Light, soft drop biscuits are brushed with honey butter, baked to golden brown, then coated in more honey butter for a delicious, sweet bread that will have everyone asking for seconds!



INGREDIENTS

FOR THE BISCUITS

- _ 2 cups flour
- _ 4 teaspoons baking powder
- _ 1/2 teaspoon salt
- _ 1 tablespoon sugar
- _ 1 teaspoon cream of tartar
- _ 1/2 cup cold butter, diced
- _ 2/3 cup milk

FOR THE HONEY BUTTER

- _ 4 tablespoons butter
- _ 1/3 cup honey

NUTRITION FACTS

CALORIES: 218, TOTAL FAT: 12g, SATURATED FAT: 7g
TRANS FAT: 0g, UNSATURATED FAT: 4g, CHOLESTEROL:
32mg, SODIUM: 350mg, CARBOHYDRATES: 26g,
FIBER: 1g, SUGAR: 9g, PROTEIN: 3g

DIRECTIONS

- 1.** Preheat oven to 450 degrees. Line a baking sheet with parchment paper.
- 2.** In a medium bowl, whisk together flour, baking powder, salt, sugar and cream of tartar. Cut in butter until the mixture resembles cornmeal. Add the milk and mix well. Knead dough about 15 times.
- 3.** Divide dough into 1/4 cup size portions. Roll into balls and place on prepared baking sheet. Pat to about 1/2 inch thickness.
- 4.** In a medium saucepan, combine ingredients for honey butter. Bring to a boil, then remove from heat. Brush biscuits with a thin layer of honey butter.
- 5.** Place in oven and bake for 10-12 minutes, or until golden brown. Remove from oven and brush immediately with more honey butter before serving warm.

Recipe source: <https://letsdishrecipes.com>





HONEY BUTTER SKILLET CORN

TOTAL TIME: 15 Minutes (Prep: 5 min. | Cook 10 min.)

YIELD: 6 Servings

An easy 15 minute side dish with frozen corn, honey, butter, and cream cheese! So creamy, sweet, and delicious.



INGREDIENTS

- 2 tablespoons salted butter
- 2 tablespoons honey
- 1 bag (16 oz) frozen corn
- 2 ounces cream cheese cut into chunks
- 1/4 teaspoon salt
- 1/4 teaspoon black pepper

DIRECTIONS

1. In a skillet pan, over medium-high heat, melt the butter and honey. Once melted add the frozen corn and cook for 5-8 minutes, stirring occasionally, until cooked through.
2. Add cream cheese, salt, and pepper. Stir together and let it cook, about 3-5 minutes, while stirring occasionally.
3. Serve immediately. Leftovers keep well, covered in a container, and stored in the fridge.

NOTES

- The recipe has 6 side dish servings and the nutrition facts are for 6 servings, but if you are feeding little kids you can probably get closer to 8 servings from this recipe.
- I love using the gold n' white corn for this recipe but any frozen corn will work. Make sure it is the 1 lb (16 oz) bag of frozen corn.

NUTRITION FACTS

Calories: 161kcal | Carbohydrates: 24g | Protein: 3g | Fat: 8g
| Saturated Fat: 4g | Cholesterol: 20mg | Sodium: 165mg |
Potassium: 235mg | Fiber: 2g | Sugar: 6g | Vitamin A: 244IU
| Vitamin C: 5mg | Calcium: 12mg | Iron: 1mg

Recipe source: <https://togetherfamily.com>





HONEY GARLIC SALMON

TOTAL TIME: 15 minutes (Prep: 10 min. | Cook: 5 min.)

YIELD: 3 Servings

Easy salmon with honey garlic sauce is one of the best salmon recipes. It's garlicky, sweet and sticky with simple ingredients. Takes only 15 mins to make dinner using this Honey Garlic Salmon recipe!



INGREDIENTS

- 12 oz. salmon cut into 2-3 fillet strips
- salt
- black pepper
- 1 pinch cayenne pepper
- 2 tablespoons honey
- 1 tablespoon warm water
- 1 1/2 teaspoons apple cider vinegar or lemon juice
- 1 tablespoon olive oil
- 3 cloves garlic minced
- 1/2 lemon sliced into wedges
- 1 tablespoon chopped parsley

DIRECTIONS

1. Season the surface of the salmon with salt, black pepper and cayenne pepper. Set aside.
2. Mix the honey, water, apple cider vinegar or lemon juice and a pinch of salt together. Stir to combine well.
3. Heat up an oven-safe skillet (cast-iron skillet preferred) on high heat. Add the olive oil. Pan-fry the salmon, skin side down first, for about 1 minute. Turn the salmon over and cook for 1 minute. Turn it over again so the skin side is at the bottom.
4. Add the garlic into the pan, saute until slightly browned. Add the honey mixture and lemon wedges into the skillet, reduce the sauce until it's sticky.
5. Finish it off by broiling the salmon in the oven for 1 minute or until the surface becomes slightly charred (optional step).
6. Top the salmon with parsley and serve immediately.

NUTRITION FACTS

Calories: 327 kcal | Carbohydrates: 15g | Protein: 26g
| Fat: 19g | Saturated Fat: 3g | Polyunsaturated Fat: 14g |
Cholesterol: 71mg | Sodium: 265 mg | Fiber: 1g | Sugar: 12g

Recipe source: <https://rasamalaysia.com/>





HONEY LEMON DIJON DRESSING

TOTAL TIME: 2 minutes

YIELD: 6 Servings

A simple, tangy salad dressing that tops off sweet salads perfectly!



INGREDIENTS

- 1/3 cup olive oil
- 3 tablespoons honey
- 3 tablespoons apple cider vinegar
- 1 tablespoon dijon mustard
- pinch of salt (or more to taste)

DIRECTIONS

1. Put all ingredients into a mason jar and give it a good shake!

NOTES

- Store in the refrigerator for up to 2 weeks. The olive oil may solidify but just set it out at room temperature before serving to give it time to liquify again.

NUTRITION FACTS

145 calories, 13g fat, 0 cholesterol, 389mg sodium,
9g carbohydrate, 1g protein, 9g sugars

Recipe source: <https://thrivehomeblog.com>





HONEY LEMON VINAIGRETTE DRESSING

TOTAL TIME: 15 minutes (Prep: 10 min. | Cook: 5 min.)

YIELD: 12 Servings

Looking for a delicious salad dressing? This homemade dressing is perfect for all of your favorite salads. It's simple to make, with so much flavor, and a great way to dress up a simple green salad. Made with staple ingredients, and ready in no time!



INGREDIENTS

- _ 2 cloves garlic, minced
- _ 2 tablespoons apple cider vinegar
- _ 2 tablespoons Dijon mustard
- _ 2 tablespoons honey
- _ 1 teaspoon dried oregano
- _ ½ teaspoon kosher salt
- _ ¼ teaspoon ground black pepper
- _ 4 ounces olive oil
- _ 1 whole lemon (juiced)

DIRECTIONS

1. Add all ingredients to a food processor.
2. Food process, whisk or shake in a mason jar until everything is emulsified.
3. Now, simply taste, adjust seasonings if need be, then serve with whatever salad you want. You can store this dressing in the fridge for about 7 days in an airtight container.

NOTES

- _ Feel free to swap honey with your favorite substitute to suit your preference.
- _ Use as a marinade, in the slow cooker or on the stovetop with proteins, or on pasta salad!
- _ Use a food processor, whisk, or a mason jar to make this dressing.
- _ Champagne or red wine vinegar can be used in place of apple cider vinegar.

NUTRITION FACTS

Calories: 98kcal | Carbohydrates: 3g | Protein: 1g | Fat: 10g | Saturated Fat: 1g | Polyunsaturated Fat: 1g | Monounsaturated Fat: 7g | Sodium: 125mg | Potassium: 12mg | Fiber: 1g | Sugar: 3g | Vitamin A: 5IU | Vitamin C: 1mg | Calcium: 6mg | Iron: 1mg

Recipe source: <https://afullliving.com>

