



recipes and photos courtesy National Honey Board

HONEY BLUEBERRY BREAD WITH CREAM CHEESE SWIRL

- 2 eggs
- 1/2 cup honey
- 1/2 cup sugar
- 1 stick unsalted butter, room temperature
- 1 teaspoon vanilla
- 1 cup Greek yogurt
- Zest of one lemon
- 2 cups flour
- 2 teaspoons baking powder
- 1 teaspoon salt
- 1 cup blueberries

For cream cheese center:
 8 ounces cream cheese
 1 tablespoon honey
 1 tablespoon sugar
 Pinch of salt

Heat the oven to 350 degrees.

Add the eggs, honey and sugar to a large bowl and cream together using a hand or stand mixer. Beat in the butter, vanilla, Greek yogurt and lemon zest.

In a separate bowl, sift together the flour, baking powder and salt. Stir the dry ingredients into the wet. Toss the blueberries with a teaspoon of flour and stir into the batter. In another bowl, blend the cream cheese, honey, sugar and salt until thoroughly combined.

Pour half the blueberry batter into a greased loaf pan. Spoon on the cream cheese mixture, top with the remaining blueberry batter and gently swirl with a butter knife. Bake for 50 to 60 minutes or until a toothpick inserted comes out clean.



HONEY GLAZED BACON WRAPPED PORK TENDERLOIN

- 1 cup pomegranate juice, divided
- 1/4 cup honey
- 1 1/2 pounds pork tenderloin
- Salt and pepper to taste
- 2 tablespoons olive oil
- 8 slices bacon (we recommend using regular cuts of bacon, not thick sliced)
- 1/4 to 1/2 cup pomegranate seeds for garnish

Heat the oven to 350 degrees.

Set aside 2 tablespoons of the pomegranate juice. Combine the remaining pomegranate juice and honey in a small pot. Bring the mixture to a boil over medium-high heat, stirring often. Reduce heat to medium and continue to cook, stirring occasionally, until the mixture is reduced by half, about 7 to 10 minutes. Remove from heat and allow the glaze to cool and thicken while you prepare the remaining ingredients.

Generously sprinkle the pork tenderloin with salt and pepper. In a large ovenproof skillet, heat the oil over medium heat. Place the pork in the skillet and brown on all sides. Remove to a cutting board. Use the 2 tablespoons pomegranate juice to deglaze the pan, scraping up any brown bits on the bottom, then remove the pan from heat.

Wrap the bacon slices around the pork, overlapping them so the ends stay secure. Place the pork tenderloin back in the skillet. Pour the glaze over the pork, using a brush to make sure it's thoroughly covered. Place the pork in the oven and roast uncovered, scooping up the juices from the pan and brushing the pork every 10 minutes or so. Roast for 25 to 30 minutes or until a thermometer reads 145 degrees.

Remove the pork from the oven and glaze again. Allow to rest for 5 minutes then glaze a final time, sprinkle with pomegranate seeds and serve.