

---

# Cider Vinegar-Brown Butter Honey Drizzle

*Southern Living Magazine - 2020 Annual Recipes*

Start to Finish Time: 15 minutes

**1/4 cup butter**

**1/2 cup honey**

**1 tablespoon apple cider vinegar**

In a saucepan over medium-high heat, cook the butter for 5 minutes or until brown and fragrant. Transfer to a small bowl. Cool for 5 minutes.

In a saucepan over medium heat, cook the honey and vinegar, stirring often, for 2 minutes or until thoroughly heated. Whisk in the browned butter.

Yield: 3/4 cup

## **Condiments, Sauces**

---

*Per Serving (excluding unknown items): 924 Calories; 46g Fat (42.2% calories from fat); 1g Protein; 141g Carbohydrate; trace Dietary Fiber; 124mg Cholesterol; 475mg Sodium. Exchanges: 0 Fruit; 9 Fat; 9 1/2 Other Carbohydrates.*