

*From Ruth Tan's "The Benefits of Honey" website. If you like this recipe, you can download a free copy of her book, Sweet & Sour Recipes: Summer Honey Delights, at <http://www.benefits-of-honey.com/honey-recipe.html>.*

## **Perfect Honey Pizza Recipe**

### ***Ingredients:***

- \* 5.5 oz. ham slices (cut into small 1 inch by 1 inch squares)
- \* 5 slices of soft white bread
- \* 1-2 Tbs. honey to spread
- \* 10 Tbs. shredded Mozzarella cheese
- \* 3 tomatoes (chopped finely, drain away juice)
- \* Dashes of mixed ground spices – sesame, oregano, basil, pepper, thyme, and rosemary

### ***Directions:***

- Preheat oven to 280 F. degrees
- Spread honey on bread slices.
- Lay tomato pieces evenly on the bread, followed by ham squares.
- Spread cheese on top and finish off by sprinkling the mixed spices.
- Place in the oven at 280 F. degrees for 25-30 minutes.