



STRAWBERRY CREPES WITH HONEY SUZETTE SAUCE

(Courtesy of the National Honey Board)

INGREDIENTS:

- 1/2 cup Dutch Gold Orange Blossom Honey
- 1/2 cup orange juice
- 1 tbsp. lemon juice
- 2 tsp. grated orange peel
- 1-1/2 tsp. grated lemon peel
- 1-1/2 tsp. cornstarch
- 1 tbsp. butter or margarine
- 6 Low-Fat Crepes
- 2 cups low-fat lemon yogurt
- 1-1/2 cups sliced strawberries

Recipes courtesy of DUTCH GOLD HONEY, INC.
Purchase Dutch Gold Honey at www.dutchgoldhoney.com

DIRECTIONS:

To prepare sauce, whisk together Dutch Gold Orange Blossom honey, orange juice, lemon juice, orange peel, lemon peel and cornstarch in small saucepan until well blended and cornstarch is dissolved. Bring mixture to a boil over medium-high heat, whisking occasionally; cook until mixture thickens. Remove from heat. Whisk in butter. Cool to room temperature or refrigerate until ready to use. To assemble, press 1 crepe into each of 6 ramekins or bowls to form a cup. Fill each with 1/3 cup yogurt. Top each with 1/4 cup sliced strawberries and 2 to 3 tablespoons sauce.

Makes 6 servings.

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