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HONEY KISSED WINTER VEGETABLES

(Courtesy of the National Honey Board)

INGREDIENTS:

2 to 2-1/2 cups pared seeded 1/2" winter squash cubes
1 turnip, pared and cut into 1/2" cubes
2 carrots, pared and cut into 1/2" slices
1 small onion, cut into quarters
1/4 cup Dutch Gold Wild Flower honey
2 tbsp butter or margarine, melted
1 tsp grated orange peel
1/4 tsp ground nutmeg

DIRECTIONS:

Steam squash, turnip, carrots, and onion on rack over 1" of boiling water in large covered skillet about 5 minutes or until tender. Drain. Combine Dutch Gold Wild Flower honey, butter, orange peel and nutmeg in small bowl. Drizzle over vegetables and toss to coat in heated serving dish.

Makes 4 – 6 servings