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HONEY-SWEET FRUIT SALSA SUNDAES

(Courtesy of the National Honey Board)

INGREDIENTS:

Fruit Salsa

2 cups chopped fresh strawberries
1 cup peeled and chopped fresh cantaloupe
1 cup peeled and chopped kiwi fruit
Juice of 1 lime
1/3 cup Dutch Gold Golden honey
1 tsp. grated lime peel

Tortilla Shells:

Eight 6" four tortillas, room temperature
1/3 cup Dutch Gold Golden honey
1 tsp. cinnamon
1 to 2 quarts vanilla frozen yogurt or low-fat ice cream

DIRECTIONS:

To Make Fruit Salsa: In medium bowl, combine strawberries, cantaloupe, kiwi, lime juice, Dutch Gold Golden honey, and lime peel. Refrigerate until ready to serve.

To Make Tortilla Shells: Spray 8 10oz. custard cups or 4-1/2" x 1-1/2" tart pans with non-stick cooking spray. Place a tortilla inside each to form a cup shape. Bake in a 350° oven until golden brown and crispy. Meanwhile, combine Dutch Gold Golden honey and cinnamon in a small bowl. Brush on the edges of baked tortilla shells. Cool.

To Serve: If desired, drizzle honey-cinnamon mixture on each dessert plate in decorative manner; place tortilla shell on top. Fill with 1 to 2 scoops of frozen yogurt or ice cream. Spoon Fruit Salsa over top. Garnish with mint sprigs or strawberry fans. Serve immediately.

Serves 8.