

From the National Honey Board's Home Is Where Your Honey Is: A Collection of Honey Recipes

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Bee Berry Sorbet (for a light, sweet dessert: 6 servings)

Ingredients:

1 package (16 oz. frozen raspberries . . . or maybe you have your own, preserved!)

1 / 4 cup honey

1 / 4 cup fresh lime juice, including pulp

1 / 2 teaspoon grated lime peel

1 cup water

Process:

Puree raspberries in blender or food processor;

Strain through fine strainer using spoon to press puree through strainer into medium bowl;

Add remaining ingredients; mix well;

Pour raspberry mixture into 9 inch freezer-safe pan;

Place in freezer for 3 to 6 hours or until firm;

Transfer mixture to mixer bowl;

Beat with electric mixer till slushy but not thawed;

Return to pan and freeze for 2 to 4 hours or till firm.