



## Honey “Citronette”

¼ cup honey

¼ cup fresh lime juice

¼ t. finely grated orange zest

½ cup plus 2 T. extra-virgin olive oil

Salt & pepper, to taste

Assorted crudites (raw veggies, fruit) for serving

In a medium bowl, whisk the honey with the lime juice and orange zest. Gradually whisk in the oil and season with salt and pepper. Serve with crudites for dipping. Good options include: cucumbers, carrots, jicama, radishes, endive, pears and apples.

Serves about 8.

*Recipe from Chef Kristofer Kalas, via Food & Wine.*