Each month the Colorado Department of Agriculture features a different commodity to highlight the variety and quality of products grown in the state. Visit us at www.coloradoagriculture.com for a complete list of recipes.

Available Now...

Honey

There are 31,000 bee colonies in Colorado producing nearly 2 million pounds of honey every year.

Fun Facts

The approximately 60,000 bees in a beehive may collectively travel as much as 55,000 miles and visit more than two million flowers to gather enough nectar to make just a pound of honey.

Fact courtesy of the National Honey Board.

Fresh Inspirations...

Champagne Honey Vinaigrette

3/4 Cup Champagne Vinegar  1 Cup Honey
1/2 Cup Apple Vinegar  4 Tbsp. Brown Sugar
1 Cup White Grape Juice  1/2 Tsp. Chinese 5 Spice
1/4 Cup White Balsamic Vinegar  Sea Salt to Taste
1/4 Cup Dijon Mustard  Black Ground Pepper to Taste
1 Egg Yolk  1-1/2 Cups Canola/Olive Oil Blend
1 Tsp. Herbs De Provence

Add all ingredients except oil to a large mixing bowl. Using a handheld immersion blender, slowly incorporate the oil into the dressing. Dressing will store for one week if held in a tightly covered container. If dressing separates, re-emulsify using the immersion blender. Dressing goes well on tender spring greens.

Provided by Chef Jason K. Morse, CEC, Executive Chef, Douglas County School District

Next Month... Colorado Eggs