

media release

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March 4, 2013

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Bee's Hard Work Has a Sweet Reward

LAKEWOOD, Colo. – Each month, the Colorado Department of Agriculture features a different commodity to highlight the variety and quality of products grown, raised or processed in the state. This month, Colorado honey is featured in the Champagne Honey Vinaigrette recipe.

Available Now...Honey

There are 31,000 bee colonies in Colorado producing nearly 2 million pounds of honey every year. 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.* Look for Colorado honey at your local grocery store or at restaurants across the state.

Champagne Honey Vinaigrette

Chef Jason K. Morse, C.E.C., Executive Chef, Douglas County School District

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

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.

Visit www.coloradoagriculture.com for a complete list of recipes.

** Fact courtesy of the National Honey Board.*

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