
Cracked Pepper-Rosemary Honey Drizzle

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Start to Finish Time: 5 minutes

1/2 cup honey

1 teaspoon cracked black pepper

1 sprig (three inch) fresh rosemary

In a saucepan over medium heat, cook the honey, two tablespoons of water, pepper and rosemary sprig, stirring often, for 2 minutes or until thoroughly heated.

Discard the rosemary.

Yield: 1/2 cup

Condiments, Sauces

Per Serving (excluding unknown items): 523 Calories; trace Fat (0.2% calories from fat); 1g Protein; 141g Carbohydrate; 1g Dietary Fiber; 0mg Cholesterol; 8mg Sodium. Exchanges: 0 Grain(Starch); 0 Fat; 9 1/2 Other Carbohydrates.