

THE WILLIAM MILLER HOUSE

Miller House

Sunshine Yogurt Surprise

Yield: 4 servings

“Here at the William Miller House Bed and Breakfast, we serve this as a fruit first course—but it would be just as delicious as a cool summer dessert on a hot day!”—INNKEEPER

- 16 oz. Greek yogurt (you may substitute lowfat vanilla or soy yogurt)
- 6 Tbsp fresh orange juice
- 2 Tbsp honey
- 1½ tsp grated orange zest

In a bowl, whisk all the ingredients, making sure the honey is blended into the yogurt. Refrigerate for ½ hour or until the yogurt mixture is well chilled. Just before serving, split mixture evenly between 4 shallow soup or pasta bowls. Top with a seasonal fruit topping and enjoy immediately!

Suggested Toppings

Kiwi/Strawberries/Toasted Almonds: Peel kiwi and slice into rounds; remove stems and slice strawberries into 4 pieces lengthwise. Arrange kiwi and strawberries on top of yogurt mixture and sprinkle with toasted sliced almonds.

Berries and Granola: Arrange berries (strawberries, blackberries, raspberries, blueberries) on top of yogurt mixture. Sprinkle with homemade granola or toasted nuts. (Here at The William Miller House, we use our own homemade granola.)

Tip: We save the zest from oranges all winter and freeze it for this purpose.