



## Honeyed Tangerine Blossoms

- 1/2 cup honey
- 1/2 cup freshly squeezed tangerine juice (4 to 6 tangerines)
- Grated peel and juice of 1/2 lemon
- 1/2 tsp. whole cloves
- 6 medium to large tangerines, peeled
- 1/2 cup Almond Accents® Honey Roasted sliced almonds
- Fresh mint leaves

In a saucepan, combine honey, tangerine juice, lemon peel, lemon juice and cloves. Simmer a few minutes to blend flavors. Meanwhile, carefully spread tangerine segments apart to resemble flower blossoms and remove white center cores. Arrange in 9- or 10-inch pie plate, petal sides up. Pour warm honey mixture over tangerines. Chill, basting occasionally with honey mixture. Remove cloves before serving.

To serve, place each tangerine blossom in an individual dessert dish. Garnish tangerine centers with Almond Accents® and fresh mint.

Makes 6 servings

For more great recipe ideas, visit [www.almondaccents.com](http://www.almondaccents.com).



Preparation Time : 25  
minutes