## **Appetizers**

## Raspberry-Lime Yogurt Dip for Fresh Fruit

Clara Coulson Minney - Washington Court House, OH Taste of Home Magazine - April/May 2012

Start to Finish Time: 15 minutes

1 cup fresh OR frozen unsweetened raspberries, thawed and drained 1 1/4 cups reduced-fat plain Greek yogurt 1/3 cup packed brown sugar 1 tablespoon lime juice 1/2 teaspoon grated lime peel assorted fresh fruit

Place the raspberries in a blender. Cover and process until smooth. Strain and discard the seeds.

In a large bowl, whisk the yogurt, brown sugar, lime juice, lime peel and raspberry puree' until blended.

Chill until serving.

Serve with fruit.

Yield: 1 3/4 cups

Per Serving (excluding unknown items): 277 Calories; trace Fat (0.0% calories from fat); trace Protein; 72g Carbohydrate; trace Dietary Fiber; 0mg Cholesterol; 28mg Sodium. Exchanges: 0 Fruit; 4 1/2 Other Carbohydrates.