

Quick & Easy

THE COSTCO WAY

Berry Pots de Creme

Makes 4 servings

Ingredients:

6 egg yolks
½ tsp lemon zest
1 cup half-and-half
1 cup heavy whipping cream
1 vanilla bean, split lengthwise
3 Tbsp granulated sugar
¼ tsp kosher salt
2 cups Alpine Fresh® Blackberries, raspberries or both
Whipped cream (optional)
Lemon zest for garnish

Instructions:

In a medium-size heatproof bowl whisk egg yolks and lemon zest. Set aside. In a medium saucepan over medium-low, combine half-and-half, whipping cream, vanilla bean, sugar, and salt. Heat mixture, stirring often, until almost a simmer. Slowly ladle cream mixture into the bowl with the egg yolks, constantly whisking to combine.

Return mixture to saucepan. On low, continue to stir until mixture thickens and coats the spoon, about 10 minutes. Remove from heat. Remove vanilla bean from mixture. Scrape the inside of the vanilla bean into the custard, whisking to combine. Pour the custard into 4 serving cups or ramekins. Chill for 3 hours. Serve with fresh berries. Top with whipped cream. Sprinkle with lemon zest.

For more recipe ideas, go to [Costco.com](https://www.costco.com) and search: **Quick & Easy**



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Coconut Raspberry Ice Pops

Makes 8 servings

Ingredients:

1¾ cups (1 can) coconut milk, light or regular

2 Tbsp honey, sugar, agave or stevia

1 cup Alpine Fresh® Raspberries

Instructions:

Whisk together coconut milk and honey or sugar substitute.. In each ice pop mold, add 2 raspberries. Add coconut milk mixture, leaving ½ inch room at the top of each mold. Add remaining raspberries. Insert popsicle sticks. Freeze for at least 5 hours, or overnight. When ready to eat, run mold under warm water for easier removal. Pops will keep in the freezer for up to 6 weeks.

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