

# Fresh fruit salad with lime-ginger drizzle

## Ingredients

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1 lime

1-in. piece ginger

1/4 cup chopped fresh mint

1/2 cup granulated sugar

1/2 cup water

Pineapple

Raspberries

Strawberries

Blueberries

## Instructions

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- Finely grate 1 tsp peel and squeeze 1 tbsp juice from a lime. Peel, then thinly slice, a 1 inch piece of ginger. Place ginger, 1/4 cup chopped fresh mint, 1/2 cup granulated sugar, 1/2 cup water, lime peel and juice in a small saucepan. Bring to a boil over medium-high heat, then reduce heat to medium. Simmer uncovered, without stirring, until syrupy, 2 to 3 minutes. Strain, then cool at room temperature or in refrigerator.
- Prepare 6 cups fresh-cut fruit, such as pineapple, raspberries and strawberries. Arrange on a platter and sprinkle with a handful of blueberries. Drizzle about 3 tbsp syrup over fruit just before serving.

You'll love this healthier dessert idea with minty lime syrup drizzled over fresh-cut fruit.

### ***Make-Ahead Tip:***

Refrigerate syrup in a sealed jar for up to 1 week. Prepare fruit up to 1 day ahead and store in the refrigerator in separate resealable plastic bags. Bring to room temperature before serving.

Thanks Chatelaine ☺