**Easy Fruit Salad**

**Note:** Any cut up fruit will work. Main thing is to vary the color so it is eye appealing.

RECIPE

**INGREDIENTS FOR ONE TYPE OF GLAZE**

* ¾ cup honey
* 2 tablespoons lime zest
* 3 tablespoons fresh lime juice

**DIRECTIONS**

1. Whisk together they honey, lime zest and lime juice. Pour over fruit just before serving and toss to evenly coat (as it sits for a few minutes the juices will gather at the bottom, so toss again before plating).

**INGREDIENTS FOR A DIFFERENT TYPE OF GLAZE**

* 1 1/3 cup fresh orange juice
* 2/3 cup fresh lemon juice
* 2/3 cup packed brown sugar
* 1 teaspoon grated orange zest
* 1 teaspoon grated lemon zest
* 2 teaspoons vanilla extract

**DIRECTIONS**

1. Bring orange juice, lemon juice, brown sugar, orange and lemon zest to a boil in a saucepan over medium-high heat. Reduce heat to medium-low, and simmer until slightly thickened, about 5 minutes. Remove from heat, and stir in vanilla extract. Set aside to cool. Pour over fruit just before serving and toss to coat.

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**INGREDIENTS FOR A PIE FILLING FRUIT SALAD**

* 1 (#10) can pie filling (cherry, but any will work)
* ½ (#10) can pineapple tidbits
* 4-6 cups sliced bananas
* Optional Ingredients:

Fruit cocktail, mandarin oranges, grapes, peaches, strawberries

**DIRECTIONS**

1. Mix together and serve.

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| **Prep Time:** 30 minutes | **Cook Time:** 5 minutes | **Total Time:** 35 minutes | **Yield:** 20 servings |