



FRUIT SALAD WITH HONEY-WHISKEY SAUCE

Ingredients

Your favorite fruits: I used oranges, grapefruit, clementine, apricots, nectarines, and cherries...whatever your heart desires

Whiskey

Honey

Vanilla

Bay leaf

Salt

**THIS CAN BE MADE
WITH ANY FRUITS
YOU LIKE. THE SAUCE
MAKES IT PRETTY
SPECIAL!**

Directions

1. Peel fruits that need it, and cut all of them into bite-sized pieces. If you want to make really beautiful tender pieces of citrus fruits, you can suprême them.

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2. When the fruit is ready, bring the whiskey, honey, vanilla, and bay leaf to a simmer in a small pot. Cook for a couple minutes at a rolling boil, add a pinch of salt, and remove from the heat.

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3. When the sauce has cooled, slightly, pour it over the fruit.