

Perfect Fruit Salad



Sauce:

- 2/3 C. fresh orange juice
- 1/3 C. fresh lemon juice
- 1/3 C. packed brown sugar
- 1/2 tsp. grated orange zest
- 1/2 tsp. grated lemon zest
- 1 tsp. vanilla extract

Salad:

- 2 C. cubed fresh pineapple
- 2 C. strawberries, hulled & sliced
- 3 kiwi fruit, peeled & sliced
- 3 bananas, sliced
- 2 oranges, peeled & sectioned
- 1 C. seedless grapes
- 2 C. blueberries

Combine sauce ingredients 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 & stir in vanilla. Set aside to cool.

Put fruit in a large bowl. Pour cooled sauce over fruit: cover and refrigerate for 3-4 hours before serving.

You can customize this by using any fruit that you like.