



## **FARMERS MARKET**

**37685 South Gratiot – Clinton Township, MI 48036 – 586.469.2525**

### **Winter Fruit Salad with Basil Syrup –**

**1 cup fresh basil leaves**

**¼ cup sugar**

**10 whole black peppercorns, crushed**

**¼ tsp. coarse salt**

**½ cup water**

**2 white grapefruits, peel and pith removed**

**1 small pineapple, peeled, cored, and cut into ½ by 2 inch batons (4 cups)**

**4 kiwi, peeled and cut into wedges**

#### **Directions:**

**Bring basil, sugar, peppercorns, salt, and water to a boil in a small saucepan, stirring to dissolve sugar; boil 1 minute. Remove from heat, and let cool. Pour syrup through a fine sieve into a bowl; discard solids.**

**Working over a bowl, cut segments of grapefruits free of membranes. Combine pineapple, kiwi, and grapefruit in a large bowl; pour syrup and accumulated juices over fruit, and gently toss. Let stand at room temperature, stirring occasionally, at least 30 minutes and up to 2 hours, before serving. Fruit can be combined 1 day ahead and refrigerated. Thirty minutes before serving, remove from refrigerator, and toss with syrup.**

***Credit: Martha Stewart Living***