



PUJOLS FAMILY FOUNDATION BATTER UP COOKING PROGRAM

RUBY RED SUMMER FRUIT SALAD

1 can ginger ale soda

1 tablespoon sugar

1 to 2 teaspoons grated lime peel

4 cups sliced fresh strawberries

3 cups cubed seedless watermelon

2 cups red grapes, halved

1 package (6 ounces) fresh raspberries, rinsed just before using

1. In small saucepan, combine soda and sugar; bring to boil over medium-high heat.
2. Reduce heat and simmer, stirring occasionally until mixture is syrupy and reduced to about 2/3 cup, about 10 minutes. Set aside to cool.
3. Combine fruit in large bowl.
4. Stir in lime peel into cooled ginger ale syrup.
5. Drizzle ginger ale syrup over fruit and toss until well mixed.

Makes 8-10 servings.

