

Recipe For: Indian-Style Fruit Salad

Courtesy of Rajni Hatti, from Simply Delicious Indian



Ingredients

- 2 tablespoons water
- 15-20 saffron threads, crumbled
- 2 cups chopped pears
(about 2 pears)
- 2 cups chopped watermelon
- 2 cups chopped peaches
(about 2 peaches)
- 1 cup chopped bananas
(about 2 bananas)
- 1 (4.4-oz) package blueberries
- ¼ cup sweetened condensed milk
- 1 tsp ground cardamom

Tropical fruits grow plentifully in India and are commonly used in desserts. This recipe livens up popular fruits with the use of fragrant Indian spices. Very ripe, sweet fruits are important for this dish; if ripe pears and peaches are not available, used the canned version.

1. Warm the water in the microwave and add the crumbled saffron. Set aside for about 10 minutes.
2. Put all the chopped fruits in a large serving dish.
3. Add the condensed milk and cardamom to the saffron water and mix thoroughly. Pour the mixture over the fruits and mix gently to combine.
4. Serve chilled.

Variation: Any sweet, ripe fruits can be used in this dish. Other fruits to try are grapes, mango, papaya, or strawberries.

