



## **Cabana Fruit Salsa**

*Serves 6*

*Nothing could be easier than this flavorful, spiked fruit salad. I choose (and recommend Cabana Cachaca (pron. kah-SHAH-sah), a rum fermented and distilled in Brazil from freshly pressed sugarcane. Cabana rum has a delicate citrus nose, but also a smooth round finish, which makes it perfect for spiking fresh fruit. Don't be fooled, though, this is rum and deliciously intense! A little will go a long way here, but in a pleasantly palatable way. For an eye-appealing finish, top the salsa with a grate or two of fresh lime and orange zest, and some toasted coconut.*

### **Ingredients**

2 ripe mangoes, small dice  
2 ripe but firm bananas, peeled and sliced about 1/2" thick, then chopped  
1 cup fresh pineapple, small dice  
3 firm but ripe small sweet peaches, small dice  
2 sweet-tart plums, small dice  
1/2 cup seedless cucumber, peeled and finely chopped  
1/4 cup red bell pepper, finely chopped  
1 small jalapeno, seeded and finely chopped  
2 tablespoons candied ginger, finely chopped  
2 tablespoons Cabana Cachaca rum  
1 cup sweetened, shredded coconut, toasted, to garnish  
Zest of lime and orange, to garnish

### **Preparation**

In a large, non-reactive bowl, combine the chopped fruits, vegetables, and the candied ginger. Add the rum and gently toss. Refrigerate for about 30 minutes and toss again. Return to the refrigerator for about 15 more minutes, until the flavors meld. While the fruit is marinating, toast the coconut.

*Toast the coconut.* Preheat the broiler and adjust the oven rack to about 6" inches below the heat source. Place the coconut on a rimmed cookie sheet and place under the broiler, about 1 minute. Watch carefully. As the coconut begins to toast, remove the cookie sheet and toss the coconut. Return the sheet to the oven and continue the "remove, toss and return to oven" process until the coconut is lightly toasted. Take care and watch closely as the sugars in the coconut will burn quickly under the direct heat of the broiler.

### **Service**

Gently toss the fruit and transfer to a chilled serving bowl. Generously sprinkle about 1/2 of the toasted coconut on top of the fruit, and grate zest over top. Serve remaining toasted coconut along side the fruit salad.