



Caribbean Fruit Salad

Serves 6

Nothing could be easier than this flavorful, spiked fruit salad. For an eye-appealing finish, top with whipped topping and finish with a grate or two of fresh lime zest, and some toasted coconut.

Ingredients:

- 1 cup sweetened, shredded coconut
- 2 ripe mangoes, cubed
- 2 ripe but firm bananas, peeled and sliced about 1/2" thick
- 1 cup fresh pineapple, cut into 1/2" chunks
- 1 pint fresh strawberries, hulled and sliced
- 2 kiwi fruit, peeled and cut into bite size chunks
- 1 star fruit, sliced thin
- 1/4 cup light or coconut rum

Preparation:

In a large, non-reactive bowl, combine the fruits. Pour the rum over and gently toss. Refrigerate for about 30 minutes and toss again. Return to the refrigerator for about 15 more minutes, until the flavors are melded. 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.

To Serve:

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. Serve remaining toasted coconut along side the fruit salad.

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