

Red Fruit Salad

What's better on a hot summer day than a crisp and refreshing fruit salad. This summery fruit salad is just the right combination of fruits that don't get mushy in the bowl. I call it red salad because it has red tone fruits. For best results use



only fresh fruits. Chill until you are ready to serve and get ready for the complements! Find more yummy recipes as well as fun craft projects and activities at: www.Kidfunideas.com

Ingredients:

- 2 cups seedless red grapes cut in half
- 2 cup blackberries
- 2 cups strawberries cut into quarters
- 2 cups cherries, pitted and cut in half
- 3 cups seedless watermelon
- 2 Tablespoons sugar or honey



How to make it:

1. Wash and remove stems from all your fruit.
2. To a large bowl add your blackberries and cut up Strawberries. Top with two tablespoon sugar and toss to coat.
3. Next cut up your grapes and cherries and add them to the berries.
4. Cover your fruit and chill until you are ready to serve.
5. Right before you are ready to serve, cut up and add your seedless watermelon. Due to the high water content in watermelon, adding it right before you are ready to serve is best.
6. Mix all the fruits together and serve.

This salad is yummy as a side dish at any summer picnic or as a topping for yogurt in the morning.