

Ginger Spice Fruit Salad

written by The Recipe Exchange | May 25, 2015

Ingredients

16 oz. can peach slices
2 cinnamon sticks
3/4 tsp. ground allspice
2 lrg. navel oranges
2 lrg. pink grapefruit
1 sm. pineapple – peeled, cored, cubed
2 pints strawberries – hulled, halved
3 med. kiwi fruit – peeled, sliced
2 Tbls. crystallized ginger

Directions

Drain syrup from the peaches into a small saucepan. Place peaches in a large bowl; set aside.

Over medium-high heat, heat syrup, cinnamon, and allspice to boiling. Reduce heat to low; cover, and simmer 10 minutes. Set syrup mixture aside to cool.

Grate peel from 1 orange into bowl with peaches. Peel oranges and grapefruits. Cut oranges and grapefruits into section between the membranes while holding over saucepan to catch juices.

Place fruit sections and pineapple cubes in bowl with peaches. Pour syrup mixture over fruit in bowl; toss to coat. Cover and refrigerate until ready to serve.

Just before serving, toss strawberries and kiwi with fruit mixture.

Place in serving bowl and sprinkle with crystallized ginger.