

RED, WHITE, AND BLUEBERRY CELEBRATION SALAD

With Lemon Lime Honey Dressing

1/2 cup dried cranberries, softened
1 small round watermelon
2 Tablespoons honey
1 Tablespoon fresh lime juice
1 Tablespoons fresh lemon juice
1/2 teaspoon poppy seed
1 teaspoon fine chopped candied ginger
1 cup fresh blueberries
1/4 cup chopped peeled Golden Delicious apples
2 Tablespoons crumbled goat cheese
2 Tablespoons slivered almonds
5 large whole strawberries

Place cranberries in small bowl; cover with hot water; set aside to soften. When soft, drain water; pat dry with paper towel.

Cut watermelon into individual wedges about 3/4 inch thick.

In a large bowl, mix honey, lime juice, lemon juice, poppy seeds, and ginger until dressing forms.

Gently add well drained cranberries, blueberries, and chopped apples. Spoon into serving bowl; sprinkle layers with goat cheese and almonds.

To serve: Place mixed fruit salad bowl in center of large platter. Arrange watermelon wedges, points facing out around the edge of center bowl; stack watermelon wedges about 2 layers high around fruit salad bowl. Arrange fresh strawberries between the star shaped watermelon wedges. Serve chilled. Yield: serves 4 to 6