



## Go Green with Limes and Fresh Basil

### **Fresh Fruit Cocktail Surprise**

*Mix fresh peaches with berries and add basil and pepper*

4 fresh peaches, peel; seed; cut into bite-size pieces

2 cups fresh blackberries

2 cups fresh strawberries, stems removed; quarter lengthwise

1 fresh lime; grated lime zest and 2 Tablespoons lime juice

1 Tablespoon granulated sugar

2 Tablespoons minced fresh basil leaves

1/2 teaspoon ground black pepper

Place chopped peaches, blackberries, cut strawberries, lime zest, and lime juice in medium sized bowl; toss lightly. Set aside.

In a small bowl, combine sugar, minced basil leaves, and ground black pepper. Using a rubber spatula, press mixture into side of bowl until sugar becomes damp, about 30 seconds. Add basil mixture to fruit; toss gently to combine. Set aside; let stand at room temperature for about 15 to 30 minutes; stir occasionally until fruit releases its juices. Serve at room temperature or chilled. Serves: about 6 dessert servings

**Recipe Shared by:** Sherre Phillips, Culinary Herbs for Landscape from Nashville Lawn and Garden Show; originally from Cooks Illustrated.

**Cook's Note:** I added the lime juice to the fruit at the beginning to hold the bright fruit colors and macerated the basil at the end to keep it looking fresh.

**About the Recipe:** When I first tasted this recipe, all I could think about was how light and fresh it tasted. The basil herb and black pepper formed back flavors and didn't overwhelm the other ingredients. It was perfectly balanced. It would be a refreshing fruit dessert to serve on a warm summer evening.