

**Happy Memories: Flag Day** 

## Red, White, and Blue Fruit Plate

A party dish that's easy to prepare and serve

## **Creamy Vanilla Dip**

1 cup Greek vanilla yogurt

1/8 teaspoon cinnamon

1/4 teaspoon pure or white vanilla extract

1 cup plant based heavy cream, whipped

## Fruit

1 small whole seedless watermelon, cut into 3/4 inch slices

3 to 4 cups fresh blueberries, cleaned, pat dry

- In a small bowl, combine yogurt, cinnamon, and vanilla extract.
- In a medium bowl, whip cream until thick and fluffy. Fold in yogurt mixture until blended and smooth.
- Spoon into 5-to-6-inch small bowl; cover with plastic wrap; Refrigerate until serving.

- Cut chilled watermelon slices into wedges; remove rind and seeds. Refrigerate until serving time.
- To Serve: Place chilled vanilla dip in center of large serving plate. Arrange watermelon wedges around edge of serving plate, points facing out.
- Arrange blueberries in a circle around the inside edge of watermelon wedges.
  Serves: about 4 to 6

Recipe Inspired by: The Pillsbury Company, Party Time, 1989.

**About the Recipe:** Sweet watermelon should be called wonder melon since it has a fantastic taste and is loaded with vital nutrients that are so good for all of us. Combine that with superfood blueberries, and this dish is a winner. Serving it with vanilla flavored yogurt dip makes it a real party dish.