

SPICY FRUIT SALAD

- 1 – 16 ounce can of peaches
- 2 – 3 inch long cinnamon sticks
- 3/4 teaspoon of allspice
- 2 large navel oranges
- 2 large pink grapefruits
- 1 small pineapple
- 2 pints of strawberries
- 3 kiwi fruits
- 2 tablespoons of crystallized ginger root

Drain syrup from the peaches into a small saucepan.

Place peaches in a large bowl.

Over medium-high heat, heat syrup, cinnamon, and ground allspice to boiling.

Reduce heat to low; cover and simmer 10 minutes.

Set syrup mixture aside to cool while preparing fruit.

Grate peel from 1 orange, set aside. Cut peel from oranges and grapefruits.

To catch juice, hold fruit over bowl with peaches and cut sections from oranges and grapefruits between membranes; drop sections into bowl.

Cut peel and core from pineapple; cut fruit into ½ inch chunks. Add pineapple to fruit in bowl.

Pour syrup mixture over fruit in bowl.

Add grated orange peel; toss.

Cover and refrigerate until ready to serve.

Just before serving, hull strawberries; cut strawberries in half if large.

Cut peel from kiwi. Slice each kiwi lengthwise into 6 wedges.

Toss strawberries and kiwi with fruit mixture.

Place in serving bowl and sprinkle with crystallized ginger.