

Fresh Fruit Salad in Basil Syrup

*This recipe and photography was provided courtesy of local cookbook author and chef, Carla Snyder. Learn more about Carla and discover her recipes at Ravenouskitchen.com or in her cookbook, *One Pan Whole Family*.*

Ingredients:

- 1 cup sugar
- 1 bunch fresh basil leaves plus 2 tablespoons thinly sliced
- 1/4 cup lime juice
- 1-lb strawberries, hulled and halved
- 2 pints blueberries, blackberries or a combination
- 2 kiwis, peeled and cut into bite-sized chunks
- 2 nectarines, cut into bite-sized chunks
- 1/2 cantaloupe or honeydew melon cut into bite-sized chunks



Instructions:

1. Combine the sugar with 3/4 cup water and bring it to a boil over medium-high heat.
 2. Remove from heat, toss in the bunch of basil and let sit for about 5 minutes.
 3. Strain the syrup and add lime juice and a few ice cubes to cool it down slightly.
 4. While the syrup cools, cut up fruit and toss together in a large bowl. Stir in the cooled syrup and thinly sliced basil. Refrigerate for 1 hour. Transfer to a bowl with a tight fitting lid or zip lock bag for transport.
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