

## Fresh Fruit Salad on a Stick

Makes 12 Servings

*Recipe: by Greg Strahm, The Silver Chef*

*Fresh fruit skewers are great to serve on a cheese board, with walnuts, figs, or other dried fruits. They are very attractive, light, and refreshing. You can use pretty much any fresh fruit as long as it can be cut using a small cookie cutter.*



**2 slices watermelon, 3/4 " thick**  
**2 slices honeydew melons, 3/4" thick**  
**6 kiwi fruits, peeled and cut into 3/4" slices**  
**2 dragon fruits, peeled and cut into 3/4" slices**  
**2 large ripe bananas, 3/4" slices**

**4 slices fresh pineapple rings, 3/4" slices**  
**12 whole blackberries, red grapes, or raspberries**  
**12 wooden cocktail skewers, 6" long**  
**orange liqueur, optional**

- 1) Using a mini cookie cutter shape of your choice, cut each fruit piece.
- 2) Place watermelon shapes on skewer first, followed by honeydew, kiwi, dragon fruit, banana, pineapple, and finish with a seedless red grape, a raspberry, or blackberry. Drizzle with orange liqueur, if using.
- 3) Arrange on a platter and serve.