

## **Thai-Inspired Watermelon-Pineapple Salad**

"Growing up in North Carolina, I learned to live with the sultry, penetrating heat of summertime. Living in Thailand as a Peace Corps volunteer, I found the blistering heat familiar, but still a challenge. One brilliant culinary tradition eased the burden: the simple dessert course of watermelon and pineapple, arranged in big slices on a platter and inundated with shaved ice. Sweet, juicy, bright in color and flavor, the two fruits were a magic respite from the hottest afternoon's heat. I love combining the two fruits in a bowl with fresh mint and little honey. Even inside with air conditioning's cushion, this simple dish brings cool pleasure every time." -Nancie McDermott

3 tablespoons fresh lime juice or lemon juice

2 tablespoons honey

3 cups watermelon chunks

3 cups sliced pineapple, cut in bite-sized triangles

1/4 cup thinly sliced fresh mint

2 teaspoons dried red pepper flakes

In a large bowl, combine the lime or lemon juice and honey and stir with a whisk or a fork to combine them evenly and well. Add the watermelon, pineapple, mint and red pepper flakes. Gently toss and stir to flavor the fruit and mix in the mint. Serve at once or chill for an hour or two and serve cold.

Yield: 4 servings.

Recipe from "Fruit: A Savor the South Cookbook" by Nancie McDermott. Used with permission of UNC Press.