

Citrus Salad with Subarashii Kudamono dried Asian Pears

a healthy and refreshing holiday fruit salad from Chef Heather

the citrus salad

in a pretty bowl mix together:

- 3 large grapefruits (1 pink, 2 yellow) peeled and quartered
- 3 navel oranges, peeled & quartered
- 4 to 6 dried figs - quartered
- 4 dried dates - cut into half, long way
- 6 oz of dried Subarashii Kudamono dried Asian Pears - halve the slices

dressing for the citrus salad

mix together in a small dish:

- 1 tablespoon chopped mint leaves
- 1/2 cup honey
- fresh squeezed juice from 1 navel orange
- 1 tablespoon lemon juice
- pinch of dried ginger

In small bowl mix the dressing ingredients together

Pour dressing over fruit and toss lightly.

Serves 4 to 6