



## Recipes



*Spiced glaze over your favorite fruits makes a delicious salad or light dessert.*

### **Fruit Basket Salad**

*Makes 12 Servings*

1 lb., 4 oz. pineapple chunks, juice pack  
1 cup orange sections  
1/2 cup sugar  
2 Tbsp. Argo® Corn Starch  
2 Tbsp. lemon juice  
1 tsp. Durkee® Pumpkin Pie Spice  
6 cup assorted fresh fruit: cut up bananas, apples, grapes, melon, berries, etc.

Combine pineapple (including juice), oranges and sugar in a small bowl. Cover and refrigerate a minimum of 8 hours.

Drain juice from pineapple and oranges and add water (if necessary) to make 1 cup. Add corn starch and lemon juice; transfer to a small saucepan. Heat to boiling over medium-high heat, stirring constantly until thickened. Blend in pumpkin pie spice. Cool.

Combine fresh fruit, pineapple mixture and spiced syrup. Gently toss. Chill 30 minutes or until serving time.