

Cantaloupe, Plums and Cherries with Mint and Vanilla

4 teaspoons sugar
1-2 teaspoons fresh mint leaves
¼ teaspoon vanilla extract (preferably Nielsen Massey)
3 cups cantaloupe pieces
2 cups plum pieces
2 cups cherries pitted and halved
1-2 tablespoons fresh lime juice

Combine sugar and mint in large bowl. Press with rubber spatula so sugar becomes damp. Add vanilla. Gently toss fruit with sugar mixture to combine. Let stand at room temperature, until fruit releases its juices, 15-30 minutes. Stir in lime juice to taste, serve.

Serves 4-6

-try Quai Sud vanilla sugar in place of sugar and extract

Peaches, Blackberries, and Strawberries with Basil and Pepper

4 teaspoons sugar
2 tablespoons minced fresh basil leaves
½ teaspoon freshly ground black pepper
3 cups peach pieces
2 cups blackberries
2 cups strawberries quartered
1-2 tablespoons fresh lime juice

Combine sugar, basil and pepper in a large bowl. Press with rubber spatula so sugar becomes damp. Gently toss fruit with sugar mixture to combine. Let stand at room temperature, until fruit releases its juices, 15-30 minutes. Stir in lime juice to taste, serve.

Serves 4-6

-try Terre Exotique Pink Peppercorn in place of the black pepper; enhance the strawberry flavor
replace regular sugar with Quai Sud strawberry sugar

Nectarines, Grapes and Blueberries with Orange and Cardamom

4 teaspoons sugar
1 teaspoons grated orange zest
1/8 teaspoon ground cardamom
3 cups nectarine pieces
2 cups green grapes, halved
1 pint blueberries
1-2 tablespoons fresh lime juice

Combine sugar, zest and cardamom in a large bowl. . Press with rubber spatula so sugar becomes damp. Gently toss fruit with sugar mixture to combine. Let stand at room temperature, until fruit releases its juices, 15-30 minutes. Stir in lime juice to taste, serve.

Serves 4-6

-try Quai Sud orange sugar in place of regular sugar in the recipe or make it even more exotic with Quai Sud oriental sugar

