



Use bold colors in a simple late summer salad.

RECIPE **Fancy fruit**

Most fruit salads are served as chunky mixes—appealing to the mouth, yes, but less so to the eye.

With a stylish green-and-gold palette, this composed salad is an elegant alternative. A zingy ginger-lime syrup to pour on top makes the flavors sing.

Composed fruit salad with ginger-lime syrup. In a 1- to 1½-quart pan, combine 1½ cups water, 1 cup sugar, 10 slices unpeeled fresh ginger (each about the size of a quarter), and 5 slices (¼-in. thick) lime. Simmer until liquid is infused with ginger flavor, about 7 minutes. Remove from heat. Stir in 2 tablespoons fresh lime juice; strain and cool. On a platter, arrange 3 quarts sliced or chopped fruit. Choose from mangoes, yellow watermelon, cantaloupe, honeydew melon, nectarines, golden raspberries, yellow and green kiwi fruit, green grapes, and golden plums. Pour syrup into a bowl or glass; garnish with 3 lime slices. Serve with fruit. Makes 8 servings.

—AMY TRAVERSO