

Fruit Salad With Fresh Vanilla Bean Syrup

The lemon and vanilla combine for a flavorful twist. The aroma is as wonderful as the taste.

Makes 6 servings.

INGREDIENTS:

1 large lemon

1 Vanilla King Vanilla Bean

3/4 cup water

3/4 cup granulated sugar

4 cups mixed fresh fruit

Using a vegetable peeler, remove a 1-inch wide continuous strip of peel from lemon. Squeeze juice from the lemon to make 1/4 cup; set aside. Split the vanilla bean down the middle and cut in half. Carefully scrape out seeds; set seeds and pod aside. Put 3/4 cup water in medium-sized saucepan; stir in sugar and vanilla seeds. Add lemon peel and vanilla bean pod to pan. Bring to a boil over high heat. Reduce heat to medium; cook uncovered for 5 minutes or until syrup is slightly thickened, stirring constantly. Remove bean pod and lemon peel. Pour syrup into a small bowl and stir in lemon juice. Refrigerate for about 2 hours. Place fruit in a large bowl; toss with syrup.