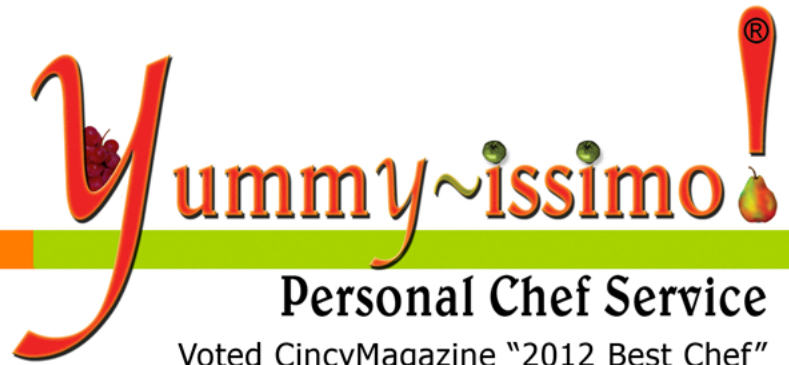


# Rum~Marinated Tropical Fruit Salad



## Personal Chef Service

Voted CincyMagazine "2012 Best Chef"

Voted "2011 Personal Chef of the Year"

Voted CityBeat "2011 & 2012 Best Caterer"

Serves 8

4 mangos, fresh

1 pound strawberries, fresh

1 small honeydew, fresh

1 small cantaloupe, fresh

1 baby seedless watermelon, fresh

1/2c brown sugar

1/2c rum ~ I like Captain Morgan's Parrot  
Bay Mango Rum

Peel, pit and dice mangos. Cut the tops off of strawberries and half if large. Remove rind from honeydew and dice. Remove rind from cantaloupe and dice. Remove rind from watermelon and dice.

Place all cut fruit into large bowl. Mix well.

Sprinkle brown sugar and rum all over the top of the fruit and mix well.

Cover and refrigerate. Serve chilled, or room temperature.

Listen for my weekly recipes, Fridays at 7:45 a.m. on WGRR presented by **meijer**

**Debbie Spangler ~ Certified Personal Chef**

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