Cooking Corner Tips To Help You

Refreshing Island Salad Brightens Up Any Season

(NAPSA)—Island Fruit Salad is a refreshing recipe that's easy to make.

This Caribbean-style dish combines the familiar island flavors of pineapples, ripe red plums, star fruit and lime juice with a splash of mild green jalapeño sauce.

The subtle addition of green jalapeño sauce adds the perfect amount of zest to liven up this recipe, while enhancing the fruits' delightful taste.

Topped off with a sprinkling of shredded coconut, this delicious fruit salad makes an ideal midday snack or side dish, and adds flair to any special celebration.

Island Fruit Salad

- 1 large pineapple, peeled, cored and cut into bitesized pieces
- 2 red plums, pitted and sliced
- 1 star fruit, sliced
- 2 tablespoons brown sugar 1 tablespoon Tabasco® green
- 1 tablespoon Tabasco[®] green jalapeño sauce
- 1 tablespoon lime juice
- 1 tablespoon grated lime peel
- ½ cup shredded coconut, toasted

Combine pineapple, plums, star fruit, brown sugar,



The saucy, secret ingredient in this zesty fruit salad is a splash of flavorful green jalapeño sauce.

Tabasco sauce, lime juice and lime peel in large bowl until well mixed.

To serve, sprinkle fruit with toasted coconut.

Makes 6 servings.