

Aruban Tropical Salad (Serves 8)

6 cups fresh tropical fruit
(watermelon balls, cantaloupe balls, diced bananas, halved green grapes, halved strawberries)
 $\frac{1}{2}$ cup fresh mint leaves, chopped
4 TBS fresh lime juice
1 TBS Honey
 $\frac{1}{4}$ cup Coconut or Banana Rum
 $\frac{2}{3}$ cup plain Greek yogurt
4 TBS balsamic vinegar
3 kiwi, peeled and sliced
8 cups dark green leaves (spinach, arugula, field greens), rinsed and tossed
8 slices prosciutto, sliced and fried until crisp
1 cup shredded coconut, toasted

Combine fruit, mint leaves and rum; let set for 30 minutes. Add half the lime juice and half the honey until well mixed. Set aside.

Stir together remaining lime juice, honey and yogurt. Toss the greens with balsamic vinegar. Divide greens on individual plates and sprinkle with salt and pepper. Arrange fruit mixture on top. Drizzle with yogurt dressing. Decorate with kiwi slices and top with prosciutto and toasted coconut.