

---

# Fruit Salad with Grand Marnier

Adapted from Food Network



## Servings: 12

1. If desired, hollow out a watermelon half and slice some off the bottom so it will be stable as a "bowl." Cut a zigzag edge if you'd like to be creative.
2. In a large container add sugar, lemon juice and Grand Marnier; whisk until blended and sugar is dissolved.
3. Dice all the fruits and add to liquid and toss gently. Let stand in the refrigerator for 30 minutes, or up to 2 hours. Pour into watermelon bowl, if using. Garnish with mint.

6 cups fresh fruit (watermelon, cantaloupe, green grapes, blueberries, strawberries, and bananas)

1/2 cup sugar

5/8 cup fresh lemon juice

1/2 cup Grand Marnier

Mint leaves, for garnish

---

*Per Serving (excluding unknown items): 35*

*Calories; trace Fat (0.7% calories from fat);*

*trace Protein; 9g Carbohydrate; trace*

*Dietary Fiber; 0mg Cholesterol; trace*

*Sodium; 9g Total Sugars; 0mcg Vitamin D;*

*1mg Calcium; trace Iron; 13mg Potassium;*

*1mg Phosphorus. Exchanges: .*

**Carolyn T's Blog: [tastingspoons.com](http://tastingspoons.com)**

---