

### APHRODITE'S SALAD

Use 6 to 8 cups of fresh fruits of your choice for this salad. Be sure to include a variety that will be colorful. You might try oranges, bananas, pineapple, peach or apricot, light and dark grapes, strawberries and a handful of dates cut in half. The fruit can be cut in advance and sprinkled with lemon juice to prevent discoloring. The dressing is also made ahead so when you are ready to serve it, all you have to do is drain off the excess juice from the fruit and combine it with the dressing.

### DRESSING FOR APHRODITE'S SALAD

½ cup honey	½ cup lemon juice
1 tbs. sugar	1 egg, beaten
grated rind of 1 lemon	½ cup whipping cream

Beat the egg in the top of a double boiler. Add honey, sugar, lemon rind and juice. Place over boiling water and cook, stirring frequently, until mixture thickens. Chill in refrigerator. When cold whip the cream until stiff. Fold into the cooked ingredients. To serve pour over fruit bowl and turn gently to combine. Serves 6.