Marinated Fruit Salad

Ingredients:

- 1/2 cup honey
- 1/4 cup water
- 1/4 cup lemon juice
- 1/4 cup orange juice
- 1/8 tsp. salt
- 2 cups honeydew melon balls
- 2 cups cantaloupe melon balls
- 2 nectarines, sliced
- 2 cups halved strawberries
- 1 cup blueberries

Preparation:
Combine honey and water in small saucepan and bring to a boil over high heat. Reduce heat and simmer 5 minutes, stirring occasionally. Add lemon and orange juices and cool completely. Place all fruits in large bowl and pour cooled marinade over all. Cover and refrigerate at least 2 hours before serving. 8 servings

Calories: 160
Fat: 0 grams
Sodium: 5 grams
Carbs: 37 grams
Vitamin C: 55% DV

http://busycooks.about.com/od/sidefruitsalads/r/marinfruitsalad.htm