



## Champagne Fruit Cup

**Using seasonal fruit like melon, kiwi and strawberries, these fruit cups bright any table.**

Garnish these elegant fruit cups with mint sprigs, lemon balm or fresh edible flowers, such as violets or nasturtiums.

Ingredients 5 cups fresh seasonal fruit, cut into bite-sized chunks, such as kiwi, strawberries, cantaloupe and blueberries.

Other summer options are raspberries, green grapes, honeydew, watermelon, cherries (halved and pitted) or pineapple.

1/4 cup sugar Champagne (approximately 1/2 cups), sweet or dry according to preference

### Preparation

Place fruit in large bowl and stir in sugar. Let sit for about 30 minutes to release juices and combine flavors. Spoon fruit into four or five dessert cups, wine glasses or champagne flutes.

Refrigerate until ready to serve. Just before serving, top off each fruit cup with chilled champagne. Serves 4 to 5.