

Our State eats

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Chilled Fruit Cocktail

Yield: 10 servings.

- 1 cup apple juice
- 1 cup orange juice
- 2 tablespoons fresh lemon juice
- ½ teaspoon grated orange zest
- 2 cinnamon sticks
- 2 whole cloves
- 2 Honeycrisp apples, cored and chopped
- 2 ripe peaches, peeled, pitted, and cut into 1-inch pieces
- 1 cup white seedless grapes, halved lengthwise
- 1 cup fresh cherries, pitted
- 1 ripe pear, peeled, cored, and chopped
- 1 (15-ounce) can mandarin oranges, drained

In a medium saucepan, combine fruit juices, orange zest, cinnamon sticks, and cloves. Heat to boiling and then simmer, uncovered, for 10 minutes.

Cool to room temperature.

In a large serving bowl, combine apples, peaches, grapes, cherries, pear, and mandarin oranges. Remove cinnamon sticks and cloves from juice mixture, and pour over fruit. Chill 2 hours before serving.



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