

Dessert

Marinated Watermelon and Strawberries

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Servings: 4

Start to Finish Time: 2 hours 30 minutes

1/2 cup sugar

1/4 cup water

1 vanilla bean

1/4 cup elderflower liqueur

2 tablespoons orange liqueur

1 1/2 cups fresh strawberries, hulled and halved

2 cups watermelon flesh, cubed

In a small saucepan, combine the water and sugar.

Use a paring knife to split the vanilla bean lengthwise and scrape the seeds into the pan, then add the pod.

Over medium heat, bring the mixture to a boil, then remove from the heat and cool fully. Remove the vanilla pod.

Stir in the elderflower liqueur and orange liqueur.

In a medium bowl, combine the strawberries and watermelon. Pour the syrup over them.

Marinate in the refrigerator for at least 2 hours.

Serve in glasses.

Per Serving (excluding unknown items): 140 Calories; trace Fat (1.3% calories from fat); trace Protein; 31g Carbohydrate; 1g Dietary Fiber; 0mg Cholesterol; 1mg Sodium. Exchanges: 1/2 Fruit; 1 1/2 Other Carbohydrates.