

YL Momentum Team Summer DIY

Summer Fruit Appetizer/Dessert

Cantaloupe
Cucumber (unpeeled)
Watermelon
Bamboo Skewers
Cookie Cutters (if desired)

Marinade

2/3 c. Olive Oil
½ c. Lime Juice
1 drop YL Lime Oil
1 tsp. salt
¼ tsp. fresh ground pepper
Fresh Basil Leaves (as garnish/to taste)

Directions

Ball melons or cut with cookie cutter if you want to get creative. Cut cucumbers. Mix marinade. Toss over melons & cucumbers. Chill for 2 hours. Alternate melons @ cucumbers on skewer and add as much basil in between or on serving tray for garnish as you prefer.

