



# Iced Fruit *with* Lime Salt

*Cold, fresh melon is a hallmark of summertime.*

Served on ice with a sweet and citrusy salt, your typical fruit tray becomes a little more intentional, beautiful, and a lot more delicious—if that’s even possible!

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- ½ cup flakey sea salt
  - 2 limes, zested
  - ¼ teaspoon chili de arbol

- 2 tablespoons cane sugar
  - Crushed or pebbled ice
  - Assorted fruit, for serving (watermelon, cantaloupe, honeydew, strawberries)
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- 01 In the bowl of a food processor, add the flakey salt, lime zest, and chili de arbol. Pulse to combine, or until salt is coarsely ground and the lime zest is incorporated. Remove from the food processor, then add the cane sugar and stir to combine. Set aside in a small serving or pinch bowl.
- 02 To serve, add the crushed or pebbled ice to a large bowl or platter and arrange slices of fruit on top, adding more ice as needed to keep the fruit cold. Serve alongside the salt, sprinkling a generous amount all over the fruit as you go.