



Blueberry and Mint Salad

Check out our video instruction [HERE!](#)

Ingredients

- 1-quart blueberries
- 1 tablespoon [Pure Michigan honey](#)
- 1 tablespoon [Fustini's West Michigan Blueberry Balsamic](#)
- 1 cup plain Greek yogurt
- 1 tablespoon [Fustini's Sicilian Lemon balsamic vinegar](#)
- 1/2 cup mint leaves
- 1 teaspoon [Fustini's Ginger & Honey balsamic vinegar](#)
- 1 teaspoon [Fustini's Pyramid Flake salt](#)

Directions

Step 1.

Place half the blueberries, the honey and the West Michigan Blueberry balsamic vinegar in a blender and puree until smooth, then strain onto a clean sheet tray. Place into the freezer until solid.

Step 2.

Mix together the yogurt and Sicilian Lemon balsamic vinegar and taste to make sure the flavor comes through.

Step 3.

Add the remaining blueberries to a bowl with the mint leaves and Ginger & Honey balsamic vinegar and toss to coat.

Step 4.

When the blueberry puree is frozen, use a fork to scrape the ice creating granite (shaved ice.)

Step 5.

To plate, smear yogurt on the bottom of a plate, top with the blueberry and mint mixture, then the blueberry granite and finally finish with the Lemon Flake salt.