



Ginger Mint Stone Fruit Salad

Ingredients

- 1/2 cup sugar
- 1/2 cup water
- 2" unpeeled ginger, cut into thin rounds
- 1/4 cup whole mint leaves, loosely packed
- 2 tablespoons [Pure Michigan honey](#)
- 2 tablespoons [Fustini's Ginger & Honey balsamic](#)
- 2 peaches, thinly sliced
- 2 nectarines, thinly sliced
- 2 pluots or sweet plums, cut into wedges

Directions

Step 1.

Stir together sugar, water and ginger in a small saucepan. Bring to a simmer and stir until sugar is dissolved. Remove from heat, add mint and steep for 10-15 minutes. Remove solids and reserve syrup.

Step 2.

Whisk together honey and vinegar in a small bowl. Add 2 tablespoons of the ginger mint syrup and whisk to combine.

Step 3.

In a medium bowl, toss together peaches, nectarines and plums. Dress with syrup mixture.