

## **Medley of Freestone Peaches, Cantaloupe, Raspberries and Toasted Almond Yogurt**

*Recipe courtesy of Michael Weinstein, Dread Head Chef, featured Grand Prairie Farmers Market chef.*

### Medley of fruit

3 peaches  
¼ of a cantaloupe  
1 pint raspberries  
1 teaspoon Basil/mint chiffonade

### Yogurt

¼ cup blanched unsalted sliced almonds  
1/8 cup honey  
½ cup yogurt

For the almonds: Preheat the oven to 300 degrees at the same time place the almonds on a baking pan and place in the oven. Check the almonds every 5 minutes until they have turned tan in color and smell toasted. Remove from the oven and set aside.

For the yogurt: In a small bowl add the yogurt and honey and whisk together until combined. Before adding the almonds just crush them up a little bit and add to the yogurt. Fold the almonds into the yogurt and set aside. This can be made the night before.

For the fruit: Cut the peaches into quarters and discard the pit. Laying the peach quarter flat, slice perpendicular to the length of the peach about ¼-inch per slice. Take the same amount of cantaloupe and cut it exactly like you cut the peach. Place the peaches, cantaloupe and raspberries in a bowl and add some the yogurt. Very carefully fold everything together. This can be done several hours before your guests arrive.

To complete: You can either use a plate, bowl or martini glass to place the fruit into. Just place the medley into whatever you want to enjoy in and garnish each one with either basil or mint.

