Minty Fruit Salad

[**MARK BITTMAN**](https://cooking.nytimes.com/44138984-mark-bittman/my-recipes)

* **TIME**5 minutes

Michael Kraus for The New York Times

Summer is the season of stone fruit — juicy cherries, sweet peaches, perfect plums. Add a little mint and honey and you’ve got an amazing summer salad that is a turn away from the usual melon-heavy versions popular on picnic tables and at barbecues.

INGREDIENTS

* **4 ½ to 5** **pounds chopped fresh stone fruit**
* **¼** **cup fresh orange juice**
* **¼** **cup fresh chopped mint leaves**
* **1** **tablespoon honey**

[Email Grocery List](mailto:?subject=NYT%20Cooking:%20Minty%20Fruit%20Salad%20-%20Grocery%20List&body=4%201/2%20to%205%20pounds%20chopped%20fresh%20stone%20fruit%0D%0A1/4%20cup%20fresh%20orange%20juice%0D%0A1/4%20cup%20fresh%20chopped%20mint%20leaves%0D%0A1%20tablespoon%20honey%0D%0A-----%0D%0AView%20Minty%20Fruit%20Salad:%20https://cooking.nytimes.com/recipes/12558-minty-fruit-salad?grocerylist%0D%0AFor%20more%20recipes,%20visit:%20https://cooking.nytimes.com)

PREPARATION

1. Add chopped fresh stone fruit (any of the following: peaches, cherries, plums, nectarines, apricots or mangoes), orange juice, mint leaves and honey. Stir and serve.