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

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.