



A TASTEFUL PLACE
AT THE DALLAS ARBORETUM

RECIPE

Hero Vegetable: **Mint**

Pineapple Mint Salad with Jamaica Syrup

Ingredients:

- 1 fresh sweet pineapple, cut into chunks
- 1 small bunch mint, leaves removed and chopped
- ½ cup toasted coconut
- juice and zest of one lime
- 1 cup bananas (optional)
- 1 cup dried jamaica (hibiscus)flowers
- 2 cups sugar
- 1 cup water

Directions:

In a small pot, bring the dried jamaica flowers, sugar, and water to a soft boil. Once boiling, continue to cook for another 5 minutes. Remove the mixture from heat and allow to steep for a half hour. Strain the leaves out and allow to cool completely.

In a large mixing bowl, combine the pineapple chunks, chopped mint, bananas, lime zest, juice, and toasted coconut. Serve salad in individual size bowls and drizzle with Jamaica syrup.