



Wonderful™ Fruit and Nut Platter

Makes 12 to 15 servings

Ingredients:

- 1 bag Wonderful® Salt & Pepper Pistachios
- 8 oz POM POMS® pomegranate arils
- 2 lemons, halved and cut in a zig zag
- 2 limes, halved and cut in a zig zag
- 5 lb bag Wonderful Halos® Mandarins (A variety of peeled and sectioned, whole peeled mandarins, and thinly sliced mandarins with peels on)
- 2 grapefruits, cut in wedges
- 3 navel oranges, cut in wedges
- 1 apple, sliced
- Candied Lemon & Lime Peels (Recipe below.)
- Edible flowers, optional

Instructions:

Place three large and one smaller heart cookie cutters on a large platter. Fill three large cookie cutters with pistachios and fill small cookie cutter with arils. Arrange fruit by color, size and shape in a decorative design. Sprinkle arils and edible flowers over entire platter.

Tip: Serve with POM® Juice and Halos® Fresca (See Recipe 2.)

For more recipe ideas, go to Costco.com and search: **Quick & Easy**





Candied Lemon & Lime Peel

Makes approximately 2 cups

Ingredients:

3 lemons or limes

24 cups cold water, or as needed and divided

2 cups sugar

Instructions:

Cut lemons or limes into slices approximately ¼" thick and remove the fruit flesh. Cut the slices in half to create long strips. Boil strips in 8 cups cold water three times, replacing cold water each time. Drain and set peels aside.

Combine 2 cups fresh water with 2 cups sugar. Bring to a boil, stirring to dissolve the sugar. Reduce heat to low and stir in citrus peels. Simmer until the white pith is translucent. Store peels in syrup, refrigerated, or allow them to dry. Toss dry candied peels in additional sugar and store in airtight container at room temperature.

For more recipe ideas, go to [Costco.com](https://www.costco.com) and search: **Quick & Easy**





POM® Juice and Halos® Fresca

Makes 1 gallon

Ingredients:

¼ cup fresh ginger, sliced ¼" thick
10 Wonderful Halos® Mandarins, peeled and sliced ½" thick
1 cup fresh lime juice
2 qts POM Wonderful® Pomegranate juice
1 qt ice water
POM POMS® pomegranate arils for garnish

Instructions:

Combine ginger and Halos in a blender. Pulse to combine. Add the lime juice and pomegranate juice to the Halos mixture. Refrigerate for 1 hour, up to overnight. Strain mixture and serve over ice.

Tip: Float POM POMS® pomegranate arils on top.

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