

## Fruit Kebab

### Ingredients

- 2 satsumas
- 1/2 honeydew melon, skin and seeds removed
- 1 small bunch of red grapes, seedless
- 1 small bunch of green grapes, seedless



### Equipment

20 wooden cocktail sticks, chopping board and sharp knife.

### Method



1. Remove the grapes from their stalks.



2. Peel the satsumas and pull each apart into segments.



3. Cut the melon into cubes.



4. Thread pieces of fruit onto cocktail sticks.



5. Serve.

### Handy Hints

Use a small tub of fruit fromage frais as a dip.

Try using different types of fruit, such as strawberries, banana and apples.

Veggie kebabs are a great alternative. Try using cherry tomatoes, cucumber, cheese and baby sweetcorn.