

Fruit Platter/ Roasted Nuts/ Chocolates

For the fruit platters, choose 2 different fruits, depending on ripeness and availability. After washing and drying, cut the fruits into serving sized pieces and arrange on a platter. Platters are stored on the wire shelf in the pantry beside the bin which holds unopened basmati rice.

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To roast nuts, put 6 cups of nuts on a baking tray and place in preheated 350° oven for 5-10 minutes. Since each type of nut will cook in a different amount of time, it is best to roast only one kind per tray. Harder nuts, like almonds, will need to bake longer than softer nuts like walnuts.

Nuts may be roasted plain or after having been mixed in a bowl with cup of tamari soy sauce.

**A bowl of chocolates should also be put out on the fruit/nut dessert days.**