

# Tropical Fruit Kebabs with Lime Cream

BON APPÉTIT DECEMBER 1992

Serves 8

## INGREDIENTS

1.
  - 1 cup sour cream
  - 3 tablespoons fresh lime juice
  - 2 tablespoons sugar
  - 1 1/2 teaspoons grated lime peel
2.
  - 1 ripe papaya, peeled, halved, seeded
  - 1 mango, peeled and cored
  - 1/2 ripe pineapple, peeled, cored
  - 3 large bananas, peeled
  - 8 12-inch-long bamboo skewers



## PREPARATION

1. Combine sour cream, 2 tablespoons lime juice, sugar and lime peel in small bowl. Cover and refrigerate lime cream.
2. Cut papaya and mango into twenty-four 1-inch pieces. Cut pineapple into twenty-four 1-inch pieces. Cut each banana crosswise into 8 pieces and place in small bowl. Toss with remaining 1 tablespoon lime juice. Alternate fruit on skewers. Arrange on platter. (Fruit skewers can be prepared 1 hour ahead. Cover and chill.) Serve with lime cream.
3. Add strawberries or other fruit for color. You may also omit any fruit you choose.