Fruit Salad with Lemon Honey and Chocolate mint dressing

 *Ingredients*

* 4 cups cubed seeded watermelon
* 2 cups sliced fresh strawberries
* 2 large fresh peaches, cut into cubes
* 2 large nectarines, cut into cubes
* 4-5 apricots, cut into cubes
* 1 punnet blueberries, halved if large
* ½ lemon or lime, zested
* 2 lemons or limes, juiced
* ¼ cup minced fresh mint (chocolate mint preferred)
* 1 tablespoon honey

*Directions*

1. Combine watermelon, strawberries, peaches, nectarines, blueberries, and apricots in a large silver bowl.
2. Whisk lemon/lime juice, mint, lemon zest, and honey together in a small bowl; drizzle over the fruit mixture and toss to coat.
3. For best results, chill the fruit salad for 1 hour before serving.
4. While Salad is chilling: clean down, reset the kitchen and put all the equipment away. Set the Table and fill the water glasses. Find 30 small bowls and set them out on the bench.
5. Serve the salad into small bowls making sure to share a little of each fruit in each. If time allows, top each one with a little more Mint that has been carefully sliced.