Fire and Ice Melon Salad
Serves 12-16

¾ cup water
¼ - ½ cup honey depending on taste preference
2 Tablespoons minced Serrano Chile pepper
1 Tablespoon diced red bell pepper
2 Tablespoons lime juice
1 Tablespoon minced fresh mint
1 honeydew melon
1 muskmelon
8 thin slices of prosciutto

Place water in a non-stick sauté pan over medium heat; pour in honey and stir until dissolved. Add peppers and bring to a simmer. Remove from heat. Add lime juice and mint. Set aside to cool while preparing melons.

Dice melons and place in a large bowl. Toss with syrup. Cover and refrigerate for up to 2 days.

Just before serving, arrange on a platter with the slices of prosciutto.

Recipe developed by Corporate Chef Kurt Kwiatkowski and featured in Residential Dining Services.