

# FIRE AND ICE MELON SALAD

A perfect dish for late summer. Contrast the coolness of sweet melons and the heat of chile peppers.

**Recipe by Corporate Chef Kurt Kwiatkowski**

**Featured Food:** Muskmelon

**Yield:** Serves 12-16

## Ingredients

¼ c. water	1 T. minced fresh mint
¼ - ½ c. honey depending on taste preference	1 honeydew melon
2 T. minced Serrano Chile pepper	1 muskmelon
1 T. diced red bell pepper	8 thin slices of prosciutto (optional)
2 T. lime juice	

## Preparation

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.