

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.