

## Recipe of the Week

August 3, 2018



### Fresh cantaloupe and honeydew salad

Combined with lemon and thyme, this summer fresh salad works well by itself, or served over warm ricotta cheese. It takes only 5 minutes to make, but we suggest putting it in the fridge for an hour afterwards, so the flavors can meld.

#### Ingredients

- 2 cups diced cantaloupe
- 2 cups diced honeydew melon
- 1 1/2 teaspoons fresh thyme leaves
- 1 teaspoon floral liqueur (chrysanthemum or elderflower), or equal amount white wine or rosé
- 1 teaspoon lemon juice or cider vinegar
- Pinch of salt

#### Directions

1. In a medium bowl, toss the cantaloupe, honeydew, thyme, salt, liqueur/wine and lemon together.
2. Cover and refrigerate for 1 hour, then toss again to serve.
3. Pair with fresh ricotta for a more robust flavor.

Recipe adapted from Serious Eats