

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](#)