

Seasonal Eating



Marinated Melon Balls

- 1 bunch fresh mint leaves, roughly chopped
- 1/4 cup fresh lemon juice (from about 1 lemon)
- 1/4 cup simple syrup (see below)
- 1/8 teaspoon amaretto or almond extract
- 4 cups melon balls or cubes (watermelon, cantaloupe, honeydew)

In a blender, combine mint, lemon juice, simple syrup and amaretto. Blend until smooth. In a large bowl, combine the melon balls and the vinaigrette and toss.

For simple syrup: Bring 1/2 cup sugar and 1/2 cup water to a boil. Simmer 5 minutes until the sugar has dissolved. Remove from heat and cool. Store extra in refrigerator.