

## Melon with Raspberry Sauce

### INGREDIENTS:

- 2  $\frac{2}{3}$  cups unsweetened raspberries
- 3 tablespoons honey
- 1 teaspoon lemon juice
- $\frac{1}{8}$  teaspoon ground ginger
- $\frac{1}{2}$  large cantaloupe
- $\frac{1}{2}$  medium honeydew melon

### PREPARATION:

Set aside a few raspberries for garnish. Place the remaining berries in a blender or food processor. Cover and process until pureed. Add the honey, lemon juice, and ginger; cover and process. Strain and discard seeds; set sauce aside. Cut the cantaloupe and honeydew into three wedges; cut each wedge widthwise in half. Remove seeds and rind. With a knife, slice each piece of melon lengthwise toward narrow end without cutting completely to the end. Open into a fan shape. On each dessert plate, place 2 tablespoons of raspberry sauce and a cantaloupe fan and honeydew fan. Garnish with reserved raspberries.

<http://allrecipes.com/recipe/melon-with-raspberry-sauce/detail.aspx>

### NOTES FROM THE COOK:

Dessert