

## Spiced Summer Melon

Serves 8-10

### Ingredients

- 1 honeydew, scooped into balls
- 1 cantaloupe, scooped into balls
- 1 c. sugar
- 1/2 C. water
- 1/4 c. lime juice
- 1/2 t. fresh ground black pepper
- 1 t. ground cumin
- 1/2 T. ground coriander
- 1 T. ginger minced

### Preparation

1. Mix sugar and water in sauce pan. Bring to a boil and simmer 2 minutes.
2. Add all remaining ingredients except melon and let cool 2 hours or overnight.
3. Before serving pour sugar/spice mixture over balled melon and stir gently to combine.

