

CANTALOUPE SOUP WITH LIME CROUTONS AND CUCUMBER

2 large Cantaloupe peeled, seeded and chopped

2 cups water

¼ cup honey

3 tablespoons chopped fresh basil and mint

Boil water and honey for 2 minutes, let cool.

Do in batches, put half of the cantaloupe and water in a blender. Pulse until pureed pour into bowl finish second half add basil and mint stir and refrigerate.

Lime Croutons

1 cup cubed bread

3 Tablespoons Lime Olive Oil

1 Tablespoon Cumin

Toss together and bake at 250 for 10-15 minutes.

Let cool.

Pour into bowls, garnish with croutons and drizzle Cucumber Melon Balsamic over the top.