



Tangy Melon Compote

Make this brilliant, melon-bright compote for your next outdoor meal--or bring the tangy melons indoors for a light dessert.

Use the delicious standards of honeydew, cantaloupe and watermelon, or branch out and try more unique melons such as Crenshaw, Casaba and Persian.

Ingredients

3 cups assorted melon chunks or balls

Dressing

3 T. freshly squeezed lemon juice

3 T. honey

1 T. fresh mint, chopped

1/8 tsp. cinnamon

Preparation

Whisk together dressing ingredients until smooth. Pour over melon and toss to coat. Serve chilled. Garnish with mint leaves or curls of lemon zest.