



Origami Melon

with Prosciutto & Mint Balsamic Drizzle

Balsamic vinegar adds the perfect twist to this classic pairing. The acid in the vinegar provides a beautiful balance to the sugar and fat of the melon and ham!

Ingredients

1 Majesty Brand Origami melon
Your favorite prosciutto cut into 2-3" slices
3 tbs sugar
1 cup good balsamic vinegar
5-6 mint leaves, extra to garnish if you wish
Toothpicks

Directions

To make the drizzle, blend the sugar, mint leaves, and vinegar in a blender.* It's best if it can sit overnight.
Cut the melon into bite-sized cubes.
Slide one cube of melon and one folded slice of prosciutto onto each toothpick.
Drizzle each assembled toothpick and serve.

Origami, very simply, is the finest cantaloupe on the market today! It boasts a deep orange color, sweet aroma, super high sugar levels, and the vine-ripened flavor is off the charts!

SELECTION

Ripe cantaloupe has a sweet, slightly musky scent. A good cantaloupe feels heavy for its size, has a rind that resembles raised netting, and a stem end that yields slightly when pressed with your thumb.

Ask for Majesty Origami melon in your local store today!

