

Melon with Yogurt and Honey

The trouble with dishes with few ingredients is that they need to be of the best quality. Do the best you can! We used Charentais melon, goat yogurt (Greek is a great one too), and locally harvested Fullerton Arboretum honey. You can direct this dish to be on the sweet or savory side; we used tender mint leaves on one side (sweet), and tender blue basil leaves on the other (savory). Maldon salt is an additional optional touch.

Ingredients:

1 cantaloupe or honeydew melon (3 pounds), seeded and cut into 16 wedges
3 cups goat yogurt
1/2 cup mint or small basil leaves
1/4 cup honey
Maldon salt (optional)

Directions:

Arrange melon wedges on a platter. Place yogurt in a serving bowl, top with mint and/or basil, and drizzle with honey. Serve melon with yogurt.

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