

GUASTELLO'S VILLAGE MARKET

Chilled Cantaloupe Soup

Serves 6

Ingredients

6 cups chopped cantaloupe, about 1 (4 pound) melon
1 1/2 cups orange juice
1/4 cup fresh lemon juice
1/4 cup fresh lime juice
2 tablespoons honey
1/4 teaspoon ground cinnamon
1/4 teaspoon salt
1 sprig fresh mint

Instructions

Place all ingredients, except for the mint, in a large bowl and stir.

Place half the mixture in a blender and puree until smooth. Pour soup into a pitcher and repeat with remaining mixture.

Taste and whisk in more cinnamon, honey or even lemon juice if desired. It should taste sweet and tart, with only a hint of cinnamon. Chill the soup until ready to serve.

Remove the mint leaves from the stem (discard) and stack the leaves on top of each other. Roll lengthwise into a tight "cigar." Slice crosswise into thin strips.

Pour the chilled soup into six soup bowls. Garnish each with a sprinkle of shredded mint and serve.

Credit: food52.com