

SPICY MELON SOUP

SERVES 6

California Cooking and Southern Style, Frances Schultz

Place the melons, serrano, lime juice, and coconut milk into a blender or food processor. Blend at high speed for 30 to 60 seconds or until completely pureed.

Add the cilantro, mint, basil, and salt, and pulse 2 or 3 times to blend.

Chill completely for at least 1 hour and garnish with chopped herbs and small melon cubes.

DEEDEE'S NOTES:

- Recipe may be prepared 2–3 days in advance. Refrigerate.
- Lovely served as a first course in a small dish with a spoon or as an hors d'oeuvre in a cocktail or shot class.

INGREDIENTS

4 cups (1-inch) cubed watermelon

2 cups (1-inch) cubed cantaloupe

2 cups (1-inch) cubed honeydew

1 serrano chili, seeded and chopped

1 lime, juiced

1 cup coconut milk or half-and-half

¼ cup chopped cilantro

2 tbsp chopped mint, plus extra for garnish

2 tbsp chopped basil, plus extra for garnish

½ tsp salt

