

Macerated Melon Salad

1 cantelope
1 honeydew
¼ watermelon
350ml Dry ginger ale
350ml Apple juice
½ bunch of mint

1. Cut the cantaloupe & honeydew in half, and then begin to make melon balls with melon baller tool. Also melon ball the ¼ watermelon. And place all into a large bowl and mix to combine.
2. Wash, dry & chop the mint finely, the place aside.
3. Measure out the dry ginger ale & apple juice and pour over melon balls, stir to mix through.
4. Leave the melon balls in the liquid to macerate, until ready to serve. Stir occasionally.
5. When ready serve, toss through the chopped mint, serve into bowls with a slotted spoon, and drizzle over a small amount of the liquid for flavour.

6. Serve & enjoy.

Serves approx. 25 - 30