



With the heat of summer upon us and fresh watermelon and cantaloupe in season, it is a perfect time for this refreshing appetizer with an explosion of flavors.

## Melon Cubes with Balsamic & Chevre

Cut Ripe melon into 1 ¼" cubes and then scoop out a recess with a melon baller. (Feel free to eat the removed portion while preparing the rest!) Then place a fresh mint leaf, small chunk of chevre (goat cheese) and drizzle with balsamic glaze. Enjoy!!

Balsamic Glaze (or Italian Glaze) is a balsamic vinegar reduction and can be found in the vinegar section of your grocery store. You will find many uses for it!

