

Melon Salad with Orange Honey Yogurt

Ingredients:

- 1 Seedless watermelon
- 1 Cantaloupe
- 8oz Plain yogurt
- 2 Choice navel oranges
- 2 Tablespoons honey
- 1 Teaspoon dry ginger
- 2 Teaspoons orange liquor



Directions:

Start by lightly rolling one orange on the counter. Cut in half and squeeze 2oz. fresh orange juice into a measuring cup. (If you want less pulp, use a hand juicer with a strainer.) With the other orange using a fine cheese grater or zester, grate the outside most part of the orange until you have 1 tablespoon orange zest. In a small bowl whisk together yogurt, orange juice, orange zest, honey, dry ginger and orange liquor. Scoop out the melons and cut into 1 inch cube. Combine melons in large bowl. Drizzle the dressing back and forth across the melons. (Adjust the thickness of the dressing by adding less or more orange juice.)

Yield: 8 servings