

Appetizers

Prosciutto and Melon

Delicate, paper-thin slices of salty prosciutto (Italian cured ham) wrapped around juicy wedges of cantaloupe or honeydew melon creates a deliciously sweet and savory hors d'oeuvre. Pair with a light, fruity red wine, for a perfect start to your meal. Serves 8.

Ingredients:

1 ripe cantaloupe or honeydew melon
16 very thin slices of Prosciutto di Parma (approx. 1/2 lb)

Instructions:

Cut the top and bottom off of the melon, and then stand it upright on one of the cut ends. With your knife, peel off the rind from the top of the melon to the bottom. When the melon is completely peeled, slice it in half. Scoop out the seeds using a spoon, then discard. Cut each half into 8 crescent-shaped wedges, lengthwise. Wrap the middle of each wedge of melon with a slice of prosciutto. Fan out on a platter and serve.

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