



Chilled Ginger-Cantaloupe Soup

Courtesy LadyFingers Private Chef and Catering Service
6 servings

Ingredients:

- 1 large, ripe cantaloupe
- $\frac{3}{4}$ cup freshly squeezed juice from 2 oranges
- 1 tablespoon honey
- 1 $\frac{1}{2}$ teaspoons peeled and finely grated fresh ginger
- 4 sprigs Thai basil, leaves removed and roughly chopped

Instructions:

1. Cut cantaloupe in half and remove all seeds. Using a large spoon, scoop all of the flesh away from the skin and place the flesh in a food processor.
2. Add freshly squeezed orange juice to the food processor and process until mixture is combined.
3. Add honey and ginger and process until mixture is smooth.
4. Add Thai basil and process just until basil is chopped (Do not over-process as the basil will liquefy and tint the soup green).
5. Pour finished soup into a bowl and chill for 30 minutes. Or cover bowl and chill for up to one day.
6. Serve with Thai basil sprigs as garnish.