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HONEYDEW AND CUCUMBER SALAD WITH SESAME DRESSING

SERVES 4 TO 6

For this recipe, use honeydew melons when they're at their juiciest, most succulent, and flavorful in late summer. The sesame and tamari add a nutty, savory taste and aroma while the cucumber gives this dish a pleasant crunch. This is a wonderfully refreshing, beautiful salad on hot summer days, and it's a great foil for grilled meats or instead of heavy potato salads for picnics.

SESAME DRESSING

1 tablespoon plus 2 teaspoons rice-wine vinegar

1 tablespoon peeled, minced fresh ginger

2 teaspoons tamari or soy sauce

1/2 teaspoons granulated sugar

1 teaspoon toasted sesame oil, or to taste

1/4 teaspoon dried hot red pepper flakes, or to taste

1/4 cup vegetable oil

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SALAD

- 1 large cucumber, halved lengthwise and thinly sliced**
- 2 cups (1-inch) cubed honeydew melon, or cantaloupe or casaba**
- 2 green onions, minced**
- 1 tablespoon lightly toasted sesame seeds**

1. In a large bowl, whisk together the vinegar, ginger, tamari, sugar, sesame oil, red pepper flakes, and vegetable oil until the dressing is well combined.
2. Add the cucumber, melon, and green onions. Toss the salad until everything is well combined. Sprinkle with sesame seeds.

— *Recipe by Pillsbury Most Requested Recipes; from Bounty from the Box: The CSA Farm Cookbook by Mi Ae Lipe*

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HONEYDEW SERVING SUGGESTIONS

- Wrap thin slices of honeydew with prosciutto, salami, or other high-quality charcuterie meats.
- Cut a honeydew in half, scoop out the seeds, and fill the cavity with berries or other cut fruit. Then drizzle honey, maple syrup, a little lemon or lime juice, or whipped cream over the top, and break out the spoons.
- Dice honeydew and add to your favorite salsa recipe; its sweetness helps balance out an especially fiery salsa.
- Serve thin slices of honeydew with the finest smoked salmon.
- Honeydew pairs well as a palate cleanser with rustic foods like artisan cheeses, crusty breads, and cured meats.
- Melon wedges can be grown-up, even sophisticated, when dressed up with vanilla ice cream, bits of candied ginger, orange-flavored liqueur, rosewater, or lavender syrup.