



## Minted Honeydew Melon Soup With Sorbet

Dara O'Brien



With a pretty lime-green color and specks of mint, this chilled soup makes an easy, light dessert on a hot summer night, especially when paired with lime spice cookies. Garnish with 2 mini scoops of your favorite sorbet; coconut, mango, raspberry, and blackberry are all delicious.

From "Soups + Sides" by Catherine Walters, Lake Isle Press, 2010

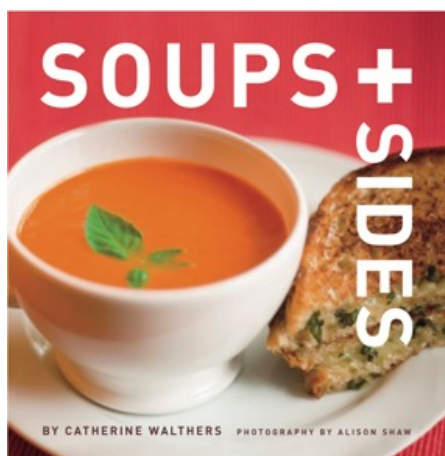
### INGREDIENTS

- 1 honeydew melon (about 4 pounds), cut into pieces (about 5 cups)
- 3 tablespoons freshly squeezed lime juice
- 1 tablespoon freshly squeezed lemon juice
- 1 packed tablespoon fresh peppermint leaves
- Coconut or raspberry sorbet
- Mint leaves, for garnish

### PREPARATION

1. Place the melon, lime juice, lemon juice, and mint together in a blender and puree until smooth and speckled with the green mint. Chill until ready to serve.
2. Ladle or pour melon soup into small dessert bowls. Using a melon scooper, scoop out 2 or 3 balls of the sorbet of your choice and lightly place on top. Garnish with a mint leaf or sprig.

Serves 6 for Dessert



Soups + Sides | by Catherine Walters | Lake Isle Press 2010

"People are returning to real foods, locally grown—encouraging cooking that reflects ingredients in season."  
— Catherine Walters

A companion to Walters's popular "Raising the Salad Bar," this handy cookbook is an expertly compiled collection of playful yet elegant recipes for soups that are made with fresh ingredients and are just right for any meal or occasion. Whether you mix and match your favorite soups and sides or enjoy them separately, it will dare you to think beyond the every day and pull you out of your soup slump.

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