



## Summer Melon and Fresh Berry Sampler with Ginger-Blackberry Reduction\*

---

prep time:  
15 minutes

cook time:  
20 minutes

makes 8 servings

---

### grocery list

small seedless watermelon  
fresh cantaloupe  
fresh small honeydew melon  
fresh blackberries or **Cascadian Farm  
Frozen Blackberries**  
fresh raspberries and fresh lime  
ShopRite sugar  
fresh gingerroot and mint leaves  
Crème de cassis liqueur

\*Exclusive Chef Faith Alahverdian recipe.

## summer melon and fresh berry sampler with ginger-blackberry reduction

- 1 pint fresh blackberries or **Cascadian Farm Frozen Blackberries**, thawed
- $\frac{3}{4}$  cup ShopRite sugar
- 1 tsp. minced fresh gingerroot
- 1 cup crème de cassis liqueur
- 1 small seedless watermelon, cut in half
- 1 cantaloupe, cut in half and seeded
- 1 honeydew, cut in half and seeded
- Juice of  $\frac{1}{2}$  fresh lime
- 3 tbsp. ShopRite sugar
- $\frac{1}{2}$  pint blackberries
- $\frac{1}{2}$  pint raspberries
- Fresh mint sprigs for garnish

1. In a medium saucepan, combine 1 pint of the blackberries,  $\frac{3}{4}$  cup of the sugar, ginger and crème de cassis liqueur. Place over medium-low heat and simmer until thick, about 20 minutes. Move mixture to a bowl; cover and cool completely in refrigerator. Reduction may be made up to 48 hours in advance.
2. Meanwhile, prepare fruit. Using a melon baller, scoop out rounds of watermelon, cantaloupe and honeydew and place in a bowl. Add fresh lime juice and remaining 3 tablespoons sugar. Toss gently.
3. Place 2 tablespoons of blackberry reduction in the bottom of each of 8 decorative glasses and top with a large spoonful of melon ball mixture. Sprinkle with blackberries and raspberries and top with additional melon. Garnish with a mint sprig and serve immediately.

Per Serving: 248 calories, 55g carbohydrate, 8g protein, 3g fat, 0g saturated fat, 31g fiber, 0mg cholesterol, 6mg sodium

## cook's journal

---

---

## kitchen tools

dry measuring cups  
chef's knife  
cutting board  
measuring spoons  
liquid measuring cup  
spoon  
medium saucepan  
wooden spoon  
melon baller  
juicer  
medium bowl  
decorative glasses or coupe dish

## recipe note

Kir is a classic apéritif made with white wine and crème de cassis, a French blackberry liqueur.

## a good idea

For an Asian-inspired kir, instead of crème de cassis, substitute 2 tablespoons of the Ginger-Blackberry reduction. Just stir the reduction into a glass of chilled, dry white wine and serve.