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Watermelon Gelee with Minted Melon Salad

For the Gelee:

1 ounce	Powdered Gelatin
4 ounces	White or Blush Wine, chilled
24 ounces	Fresh Watermelon Juice
2 ounces	Midori Melon Liquor

- In a small microwave-safe bowl, combine powdered gelatin and cold wine- stir to combine and let set for 3 minutes
- Heat gelatin mixture in microwave on 70% power until gelatin is totally melted and hot
- Add melted gelatin mixture to watermelon juice and Midori liquor
- Pour into serving glasses
- Let set in fridge until well set- overnight if possible

For the Minted Melon Salad:

½ pound	Ripe Cantelope
½ pound	Ripe Honeydew
½ pound	Ripe Watermelon
8 leaves	Fresh Mint
2 ounces	Honey
1 ounce	Midori Melon Liquor

- Using a melon ball scoop, portion melons into bite-sized balls
- Using a very sharp knife cut the mint leaves into fine hair-like pieces (called chiffonade)
- Toss melon balls, mint, honey, and Midori together and let marinate for 30 minutes
- Spoon melon salad onto watermelon gelee