



FARMERS MARKET

37685 South Gratiot – Clinton Township, MI 48036 – 586.469.2525

Honeydew Cucumber Soup –

1 ripe honeydew melon, rind and seeds removed, cut into chunks
4 cucumbers, peeled, seeded, cut into chunks
¼ cup plus 3 tbl. crème fraiche, yogurt or sour cream
1 tsp. minced seeded jalapeno pepper, or more to taste
¼ cup loosely packed fresh cilantro leaves, plus more for garnish
¼ cup freshly squeezed lime juice
1 tsp. coarse salt

1. Place honeydew in a food processor; puree until smooth. Line a bowl with a double thickness of cheesecloth; transfer puree to bowl. Gather cheesecloth; tie into a bundle. Suspend bundle from a spoon; hang over a bowl, collecting juices in bowl, for 1 hour to yield 4 cups liquid.

2. Place cucumbers in food processor; puree until smooth. Add ¼ cup crème fraiche, jalapeno, cilantro, lime juice, and salt; puree until smooth. Add honeydew liquid; puree until combined. Chill well before serving. Serve with a small dollop of crème fraiche and a cilantro leaf.

Credit: Martha Stewart Living