

## Watermelon and Cantaloupe Salad with Mint and Basil Vinaigrette

Recipe courtesy Giada DeLaurentiis, 2007

Serves 4 to 6 servings

- 1/2 watermelon
- 1 cantaloupe, cut in half, seeded
- 2 tablespoons freshly chopped mint leaves  
plus whole sprigs, for garnish
- 2 tablespoons freshly chopped basil leaves  
plus whole sprigs, for garnish
- 1 lemon juiced (1/4 cup)
- 1/4 cup simple syrup (equal amounts sugar and water  
heated until sugar dissolves, cool)
- 1/8 teaspoon amaretto

Scoop 2 cups each from the watermelon and the cantaloupe using a melon baller. Carve the remainder of the watermelon out and reserve shell.

Add to a blender the chopped mint, chopped basil, lemon juice, simple syrup and amaretto. Blend until smooth.

Add the watermelon and cantaloupe balls to the carved out watermelon half.

Add the vinaigrette to the balls and toss to combine.

Garnish with the mint and basil sprigs and taste.

