

Prosciutto Wrapped Melon

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Category: Hors d'Oeuvre

Servings: 24

Preparation Time: 20 min

Cooking Time:

A note before you start:

I used a quart container of cantaloupe that had already been prepped and cut into pieces. I did however cut the pieces into more manageable bite size pieces.

Ingredients:

24 one inch pieces of cantaloupe

12 slices of prosciutto di parma

4 TBSP of fig jam or fig butter

1-2 TBSP of water

Step 1: Cut or gently tear the prosciutto slice in half lengthwise and gently wrap each piece around a piece of melon and secure with a bamboo pic.

Step 2: Place the fig jam and water in a microwave safe bowl and microwave for 10 seconds on high. Stir the water and jam together. You want it to be the consistency of sour cream; viscous enough to put a small dollop atop each piece of melon.

Buon Appetito!



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