



rivulet
artisan pecan liqueur



Rivulet® Prosciutto Melon Wrap

- ½ medium cantaloupe or honeydew
 - 6 slices prosciutto (about 3 ounces)
 - 1 tablespoon prepared balsamic vinegar glaze
 - 1 tablespoon Rivulet Liqueur
 - Chopped mint (optional)
1. Seed melon and slice into 6 slices. Halve slices and remove rind from each.
 2. Halve the 6 slices of prosciutto lengthwise. Wrap 1 slice around each melon piece.
 3. Combine balsamic glaze and Rivulet small saucepan over low heat. Cook and Stir until slightly thick, about 1 to 2 minutes. Let cool.
 4. Arrange wrapped melon slices on platter. Drizzle with sauce. Lightly sprinkle with the chopped mint if desired.

Yields 12 appetizers

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