

Our State eats

Published in the August 2018 issue of Our State



Honeydew Sorbet Float

Yield: 6 servings.

- 6 cups honeydew melon, cut into 1-inch chunks (approximately 2 melons)**
- 2 tablespoons lemon juice**
- 1½ cups cold water**
- ¼ cup honey**
- 1 bottle sparkling water or champagne, chilled**
- Fresh mint leaves (for garnish)**

Place cut honeydew in a single layer on two parchment-lined baking sheets. Place baking sheets in the freezer for 4 hours or until melon is frozen.

Working in two batches, place half of the frozen melon in a high-powered blender or food processor, and add half quantities of the lemon juice, water, and honey. Blend until smooth. Repeat.

Pour melon mixture into a rectangular aluminum baking dish and cover surface of mixture with plastic wrap.

Place dish in the freezer for another 30 to 45 minutes until it sets.

To assemble the float, place 2 scoops of honeydew sorbet in 6 chilled glasses and top each with champagne or sparkling water. Garnish each serving with a fresh mint leaf.

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