

BLACKBERRY CHERRY CANTALOUPE BLOSSOMS

- 1 fresh cantaloupe, seeds and skin removed
- ½ cup chèvre (fresh goat cheese)
- TSG Blackberry Cherry Pepper Conserve**
- fresh mint sprig, for garnish

1. To make the cantaloupe canapés start by taking ½ inch off each end of your whole cantaloupe. Stand the cantaloupe on one end and carefully cut the skin off in a downward motion, moving around the cantaloupe. When skin is totally removed cut the cantaloupe in half lengthwise; remove the seeds and discard. Wrap one half in plastic wrap for later use; you will only need one half. Slice cantaloupe into thin, wide pieces; ¼ inch thickness.
2. Using a floral-shaped or circular small (1 ¼ in to 2 in) cookie cutter, cut 12 shapes. Lay cut outs on a paper towel cover and refrigerate for 15 minutes.
3. Top each cantaloupe with large crumbles of chèvre, spoon on a teaspoon of Blackberry Cherry Pepper Conserve and finish with a sprinkle of fresh mint. Arrange on a platter and serve.