

**MELON WEDGE**
*serving size = 2/3 cup fruit*

INGREDIENTS	NUMBER OF 1 WEDGE SERVINGS		
	6	12	18
Fresh Cantaloupe, Honeydew or Watermelon, seeded and cut into chunks	1 qt	2 qt	3 qt
<b>RESOURCE® THICKENUP®</b> Instant Food Thickener	3/4 cup + 3 Tbsp	1 3/4 cups + 2 Tbsp	2 3/4 cups + 1 Tbsp

**HOW TO PREPARE:**

1. Puree melon until smooth.
2. Add **THICKENUP®** Instant Food Thickener. Process briefly until mixed. (*Scrape sides of blender or food processor bowl as needed to assure that all thickener is incorporated.*)
3. For each serving, portion #12 scoop into mold; spread evenly.
4. Place on tray; cover and freeze until solid.
5. After melon is frozen, press the fruit out of the mold onto a serving plate.
6. Refrigerate at 41°F or below until thawed, about 2 hours.
7. Hold for service at internal temperature of 41°F or below.

**NOTE:** Measurements of liquid and **THICKENUP®** Instant Food Thickener may be adjusted to achieve desired consistency.