

# A SENSE OF SPAIN

## RECIPE



## Melon Balls in Sweet Sherry

SERVINGS: 8

### Ingredients

1/2 c. sherry, such as Spanish cream,  
or sweet red wine  
1/2 c. cranberry or fresh orange juice  
1/2 t. fresh lemon juice  
1 T. sugar  
1/4 t. lemon zest  
1 T. chopped fresh mint  
1/2 t. ground mace or nutmeg  
1 ripe orange melon, such as  
cantaloupe or Crenshaw

### Directions

1. Combine all ingredients except the melon in a medium bowl.
2. With a melon baller or a small spoon, scoop out 1-inch balls of melon.
3. Fold the melon into the juice mixture, cover, and refrigerate about 30
4. minutes, stirring occasionally. Serve cool.

Adapted from [1000 Spanish Recipes](#) by Penelope Casas

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