

Bloody Mary Chicken Breasts with Cantaloupe Salsa
Shauna Struessel, Security, CO

Ingredients:

4 Boneless, skinless chicken breasts
1 15 oz. can tomato sauce
1 Tb. Celery salt
2 Limes
2 Tb. Freshly ground horseradish
1 Tb. Worcestershire sauce
1 Rocky Ford Cantaloupe
1 Jalapeno
1 Red Onion
¼ c. Cilantro
Salt and Pepper to taste

Instructions:

In glass bowl, combine; tomato sauce, celery salt, horseradish, Worcestershire sauce and the zest and juice of one lime and mix well. Marinate chicken breasts at least one hour, but up to 6.

In small bowl, combine; 2 c. diced cleaned, and seeded cantaloupe (approximately 1 cantaloupe), 1 jalapeno diced finely with seeds and membranes removed, 1 c. red onion diced, ¼ c. cilantro chopped, juice of one lime and salt and pepper to taste. Let set covered in refrigerator at least two hours.

Preheat grill to medium. Remove excess marinade from chicken and grill until done. Serve topped with fresh Cantaloupe Salsa.

To complement this meal perfectly, serve with either Ptarmigan Vineyards 2004 Late Harvest Muscat **OR** Fat Tire Sunshine Wheat, both made proudly in Colorado.