



2008
Colorado State Fair
“Dueling Cooks” Challenge



Sweet Cantaloupe Salad
Chef Sara Hulsey and Cali Costa
Second Place

1 cup Rocky Ford Cantaloupe
1/2 cup Corn
1/4 cup Colorado Peaches
1/4 cup Zucchini
1/2 cup Honey
1/2 tsp. Nutmeg
1 tsp. Salt
1 tsp. White Pepper
Water
Vinegar

Dice cantaloupe, peaches and zucchini. Shave corn off cob. Cook honey, nutmeg, salt, pepper, vinegar and water and reduce by half. Toss in corn and zucchini and cook for 5 minutes. Add cantaloupe and peaches then remove from heat and refrigerate until cold. Serve in cleaned out half of cantaloupe.

