

Berries & Melons with Balsamic glaze

12 (5-inch) slices cantaloupe
1 cup fresh raspberries
2 cups vanilla bean ice cream
2 tablespoons balsamic glaze

Slice melon, remove rind and arrange on dessert dish. Add berries and ice cream. Top with balsamic glaze.

Balsamic Glaze

2 cups of Balsamic vinegar

Bring balsamic vinegar to a boil in a small sauce pan over medium heat. Reduce heat to low. Simmer vinegar, uncovered, for 20-30 minutes (until the glaze has become thick enough to coat the back of a spoon).

Remove from heat and allow to cool. May be stored in the refrigerator for a couple of weeks.

Makes 1/2 cup