

SPICY BACON CASHEW **MELON BITES**

1 Pure Flavor® Alonna™ Canary Melon, cut into cubes

3 cloves garlic, minced 1 red Thai chili, finely sliced 1 lb bacon, cut into pieces 1/2 cup cashews, finely chopped 1tbsp brown sugar Lime, sliced for garnish Salt, to taste





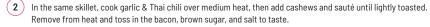
10 min

15 min





Cook bacon in a large skillet over medium heat for about 10 minutes or until crisp. Transfer the bacon to a paper towel & pat dry. Remove all but 1 tablespoon of bacon fat from the skillet.



Arrange the melon on a dish, top with the warm crumble, add lime slices for garnish, and serve.

