CUCINA FRESCA
460 Idaho Street
Downtown Elko, Nevada 89801
775-738-4670
www.cucinafresca.net
High Desert Foodie E-Newsletter
Fresh From the Kitchen

*Recipes from **Homemade Soda, 200 Recipes for Making and Using** by Andrew Schloss. Published Storey Publishing, North Adams, MA. Reprinted with permission of the publisher. All rights reserved.*

Cantaloupe Clementine Soda

Cantaloupe is one of the most fragrant of melons, harboring a musky, sweaty redolence beneath its light and sweet floral top notes. Its mammalian nuance makes cantaloupe a grateful candidate for a splash of citrus; suddenly light shines into the darkest corners of its fragrance, and it comes out smelling like a, well, cantaloupe.

Cantaloupe Clementine Juice – Enough for 1 serving

1 cup fresh cantaloupe chunks
1/2 cup freshly squeezed Clementine juice (or tangerine or orange)
Pinch of sea salt

Combine the cantaloupe, Clementine juice, and salt in a blender or food processor, and puree. Set a strainer over a large bowl and pass the puree through the strainer, stirring the loose puree gently as it strains to get as much liquid through without forcing any solids into the strained liquid. Discard the solids.

Alternatively, juice 1-1/2 cups of cantaloupe chunks in a juice extractor, and mix the juice with the Clementine juice and salt.

To Mix with Seltzer – 1 serving

1 batch cantaloupe clementine juice
1 cup seltzer

Pour the juice into a tall glass. Add the seltzer and stir just until blended. Add ice and serve.