

Melon Mousse

Ingredients

- 2 cups honeydew melon
- 1/4 cup water
- 2 tbsp. unsweetened orange juice
- 1 envelope unflavored gelatin
- 1/3 cup whipped, nondairy dessert topping, thawed
- 6 mint leaves



Directions

Peel and cube melons. In a blender container combine cubed melon and orange juice. In a 1-cup glass measure or custard cup stir together water and gelatin. Let stand for 5 minutes. In a small saucepan add water to the depth of 1 inch. Place the measure or custard cup containing the gelatin mixture in the water. Cook over medium heat, stirring gelatin mixture constantly, till the gelatin dissolves. Remove measure or cup from the water. In a medium mixing bowl combine pureed melon and gelatin mixture. Chill till partially set (consistency of unbeaten egg whites. Stirring several times. Fold in the dessert topping. Pour into 4 1/2 cup molds. Chill about 2 hours or till firm. To serve, unmold onto serving plates and garnish with fresh mint.