Cantaloupe w/ Honey Balsamic Dressing

Ingredients:

- 2 jumbo or large cantaloupe, cubed
- 1/3 cup grape juice
- 2 tablespoon honey
- 2 tablespoons balsamic vinegar
- 2 tablespoons minced crystallized ginger
- mint leaves, sliced into thin ribbons, optional

Directions:

In a large bowl, place cantaloupe cubes, crystallized ginger and mint leaves if using.

In a small bowl, whisk together dressing ingredients. Pour dressing over cantaloupe; toss gently to coat. Place in the refrigerator for 2 hours. Serve.