



**PREP TIME:** 15 min.

**READY IN:** 4 hours 15 min.  
(incl. refrigerating)

**SERVES:** 8

**INGREDIENTS**

- 1 Melon
- 2 pkg. (85g each) *Jell-O* Jelly Powder
- 1/2 cup fruit

**EQUIPMENT NEEDED**

- kettle
- 1 2 cup liquid measuring cup
- 2 glass bowls
- 1 rubber spatula
- cutting board
- 1 paring knife
- 2 dessert spoons

(warning: only adults should use the knife to cut the melon.)

Take 1-1/2 cups boiling water, 1-1/2 cups cold water and mix & match your recipe from these options...

Melon Options	Jell-O Powder choices	Fruit Possibilities
Cantaloupe	Cherry	Raspberries
Honeydew	Lemon or Lime	Canned <i>Del Monte</i> ® Fruit Cocktail in Light Syrup
Casaba	Orange	Strawberries
Crenshaw	Strawberry	Blueberries

**1. CUT** medium melon (about 3-1/2 - 4lb.) in half lengthwise; remove and discard seeds. Scoop out melon, leaving each half with a 1-inch thick shell. Chop removed melon; drain well. Cut a thin slice off the bottom of each melon shell to allow it to stand upright.



**2. STIR** 1-1/2 cups boiling water in 2 packages (85 g each) *Jell-O* Jelly Powder in large bowl at least 2 minutes or until completely dissolved. Stir in 1-1/2 cups cold water. Add 1/2 cup of the reserved chopped melon and 1/2 cup **fruit** to jelly mixture.



**3. POUR** jelly evenly into melon halves. Pour any remaining jelly into a small bowl to enjoy later. Refrigerate 4 hours or until firm. Cut each half melon into 4 wedges to serve.

