

Michigan Cantaloupe Frappé

- * 4 Michigan cantaloupes
- * 1 cup sugar
- * 1 1/2 cups water
- * 4 tablespoons lemon juice
- * 1/2 cup port wine

Scoop pulp from cantaloupes and chill shells. Rub as much pulp as possible through a coarse sieve. This should yield about 2 cups of pulpy juice. Boil the sugar and water for 5 minutes. Let cool and add to the cantaloupe. Add lemon juice and port. Freeze until stiff in a sealed container. When ready to serve, fill centers of 8 cantaloupe halves that have been previously chilled. Trickle a few drops of cognac over each (if desired) and serve immediately. Serves 8.