

Chilled Honey Dew and Thai Basil Soup

1 ea	Ripe Honeydew, peeled, seeded and diced
½ cup	Fresh Pineapple peeled and diced
1 cup	Water
¼ cup	sugar
1 cup	heavy cream
2T	fresh Thai basil chopped

Put all ingredients except heavy cream into blender and blend until well blended. Remove from blender and stir in heavy cream. Taste for seasoning, chill and serve.

Sriracha Crème Fraiche

1 cup	Heavy cream
1T	Buttermilk
1 or 2 T	Sriracha Sauce (depending on how spicy you want it)

Place heavy cream and buttermilk into a container and stir. Cover the container with plastic wrap and store in a warm place for 15 to 20 hours. Stir in Sriracha and add salt and pepper to taste.



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