

Honeydew Sago

Ingredients

3 c Milk
4 T Sugar
1/4 c Sago
2 1/2 c Honeydew (cut into chunks)

Instructions

1. Soak sago in water for 5 minutes.
2. Bring milk to a boil over medium heat, stir constantly so the milk will not stick to the bottom of the pot. Add sugar to the milk.
3. Drain the sago into a sieve and add sago to milk. Cook milk/sago mixture until sago changes color (it will change from white to translucent after a couple of minutes).
4. Take the milk off heat and transfer to a medium bowl. Let the milk cool then add diced honeydew. Place into the fridge and chill for at least 2 hours. Serve chilled.