

Grilled Watermelon Salad

INGREDIENTS

DRESSING

- 1/2 cup chopped ripe mango
- 1/4 cup lime juice
- 1/4 cup dry sake
- 2 TBL champagne vinegar
- 1 tsp. minced seeded bird's-eye chile
- 1/2 tsp/ kosher salt
- 1/4 cup canola oil

SALAD

- 3 LBS seedless watermelon, peel on, cut into 1-inch thick slabs
- Olive oil
- Kosher salt
- 1/2 cup hulled pumpkin seeds
- 1/4 tsp ground cayenne
- 1 tsp. sugar
- 4 cups. 1-inch cubed cornbread (day old)
- 2 TBL unsalted butter, melted
- 8 shiso leaves, thinly sliced, or Thai basil or mint
- 1/2 cup dates, pitted and chopped
- 1 serrano chile, sliced into rings
- Freshly ground black pepper
- 1/2 cup ricotta or mascarpone

DIRECTIONS

1. TO MAKE THE LIME MANGO DRESSING: in a blender, add all of the ingredients except the oil. Blend on high until ingredients are blended. Stream in the oil and blend until thick and emulsified. Taste and adjust seasoning.

2. TO MAKE THE SALAD: Heat the oven to 350 degrees F. Line a baking sheet with parchment. In a small bowl, toss the pumpkin seeds with cayenne, sugar, and 2 teaspoons olive oil. Spread on the baking sheet and roast 6-10 minutes, until golden.

3. Brush the cornbread cubes with melted butter and place in a single layer on a baking sheet. Bake for 10 minutes, turning halfway. Remove from the oven when they are toasted and golden.

4. Heat a grill pan to medium-high heat. Lightly brush watermelon slices with olive oil and place on the hot grill. Grill each side of the watermelon slices for 2 minutes, until charred. Transfer to a plate and season with salt. Remove the rind, then dice into large cubes.

5. Toss the watermelon, shiso/Thai basil/mint, dates, and chile in a bowl with 1/4 cup of the lime mango dressing (reserve remaining dressing for another use). Taste and adjust seasoning with salt and pepper. Add the cornbread croutons and toss very gently. Spoon the salad onto a serving platter and garnish with pumpkin seeds and cheese.

- Grilled watermelon salad with lime mango dressing and cornbread croutons. Recipe Credit: Between Harlem and Heaven: Afro-Asian-American Cooking for Big Nights, Weeknights, and Everyday. JJ Johnson and Alexander Smalls. Accessed: <https://www.epicurious.com/recipes/food/views/grilled-watermelon-salad-with-lime-mango-dressing-and-cornbread-croutons>



Grilled Halloumi Salad w/watermelon and mint

INGREDIENTS

- 16 oz halloumi cheese
- 1 tbsp olive or vegetable oil
- 2 1/2 lbs seedless watermelon*, chilled
- 1/4 red onion
- 4-5 fresh mint sprigs
- 1/2 lemon, juice of
- coarse salt and pepper to taste

DIRECTIONS

1. Preheat grill to medium-high.
2. Cut halloumi into about 1 inch thick pieces, in rectangular or triangle shapes. Lightly brush with the oil.
3. Thinly slice the red onion. Chiffonade the mint leaves, leaving a couple of leaves whole for garnish.
4. Cut watermelon into cubes or small triangles.
5. Brush the grill with oil and grill halloumi for about 1 minute per side.
6. To assemble the salad: place the watermelon on the plate, then scatter with onion and mint. Add grilled halloumi to the top. Season with salt and pepper (minimally) and add a generous squeeze of lemon juice. This is best enjoyed immediately.

- Recipe Credit: <https://www.craftbeering.com/grilled-halloumi-cheese-salad-watermelon-mint/>



Watermelon feta salad w/balsamic reduction

INGREDIENTS

- 9-10oz arugula, or other mixed greens
- 2 cups 1-inch watermelon cubes
- 6oz block feta, cubed
- 1/4 cup shelled pistachios, roughly chopped
- 14-16 fresh basil leaves, julienned

BALSAMIC REDUCTION

- 1 cup balsamic vinegar
- 2 Tablespoons extra virgin olive oil
- 1 garlic clove, minced
- salt and pepper

DIRECTIONS

1. TO MAKE THE BALSAMIC REDUCTION: Bring balsamic vinegar to a boil in a small saucepan. Reduce the heat and boil until consistency is like a thin syrup, 15-20 minutes. You should have 3 – 4 Tablespoons reduced vinegar. Transfer to a small bowl or measuring cup and let vinegar cool slightly. Add garlic, olive oil, salt, and pepper, and then whisk to combine and set aside.
2. TO MAKE THE SALAD: Divide the salad greens among plates. Top with watermelon, feta, pistachios, and basil. Drizzle with the balsamic reduction.

- Recipe Credit: <https://iowagirleats.com/watermelon-feta-basil-pistachio-salad-reduced-balsamic-vinaigrette/>



Spicy Sweet Watermelon Salad

INGREDIENTS

- 1/3 cup lime juice (about 3 limes)
- 2 scallions, white and green parts separated and sliced thin
- 2 serrano chiles, stemmed, halved, seeded, and sliced thin crosswise
- 1 to 2 tablespoons sugar (optional, see note)
- 3/4 teaspoon table salt
- 6 cups (1 1/2-inch dice) seedless watermelon pieces
- 3 ounces cotija cheese, crumbled (3/4 cup), divided
- 5 tablespoons chopped fresh cilantro, divided
- 5 tablespoons chopped roasted, salted pepitas, divided

DIRECTIONS

1. In a large bowl, whisk together the lime juice, scallion whites, and serrano chiles. Let sit for 5 minutes. Stir in sugar, if using, and salt.
2. Add watermelon, 1/2 cup cotija, 3 tablespoons cilantro, 3 tablespoons pepitas and the scallion greens. Stir gently to combine.
3. Transfer to shallow serving bowl and sprinkle on top the remaining cotija, cilantro and pepitas.

NOTES

Taste your melon as you cut it up: If it's very sweet, omit the sugar; if it's less sweet, add the sugar to the dressing. Jalapenos can be substituted for the serranos. If cotija cheese is unavailable, substitute feta cheese.

- Recipe Credit: <https://observerextra.com/2020/09/10/savory-and-showstopping-watermelon-salad/>



Asian watermelon salad

INGREDIENTS

- 1/3 cup peanut or vegetable oil
- 2 small shallots (1 thinly sliced, 1 finely chopped)
- Kosher salt
- Juice of 3 limes
- 1 tablespoon fish sauce
- 1 tablespoon soy sauce
- 1 clove garlic, minced
- 1 2-inch piece ginger, peeled and minced
- 1 red jalapeno pepper, thinly sliced
- 4 cups chopped seedless watermelon
- 1/3 cup chopped fresh cilantro
- 1/3 cup chopped fresh basil
- 1/3 cup chopped fresh mint
- 3 tablespoons cocktail peanuts, roughly chopped

DIRECTIONS

1. Heat the peanut oil in a small saucepan over medium-high heat until a deep-fry thermometer registers 350 degrees F. Add the sliced shallot and cook, stirring often, until golden brown, about 3 minutes. Remove with a slotted spoon and drain on paper towels. Season with salt.
2. Whisk 2 tablespoons of the frying oil, the chopped shallot, lime juice, fish sauce, soy sauce, garlic, ginger and jalapeno in a large bowl. Add the watermelon and toss to combine. Let sit 10 minutes.
3. Add the cilantro, basil, mint and 2 tablespoons peanuts to the salad and season with salt; toss to combine. Top with the remaining 1 tablespoon peanuts and the fried shallot.

- Recipe Credit: <https://www.foodnetwork.com/recipes/food-network-kitchen/asian-watermelon-salad-recipe-2269214>



Coconut Watermelon Salad

INGREDIENTS

- 1/3 cup sweetened coconut flakes
- 3 tablespoons sweetened condensed milk
- 2 tablespoons heavy cream
- Juice of 1/2 lime
- Kosher salt
- 5 cups chopped seedless watermelon
- Pinch of cinnamon

DIRECTIONS

1. Preheat the oven to 400 degrees F.
2. Spread the coconut on a baking sheet and bake, stirring occasionally, until golden brown, 5 to 8 minutes. Transfer to a bowl and let cool.
3. In a small bowl, whisk the condensed milk, heavy cream, lime juice and a pinch of salt. Put the watermelon in a large bowl and drizzle with the condensed milk mixture. Sprinkle with the toasted coconut and the cinnamon.

- Recipe Credit: <https://www.thereciperebel.com/mango-salsa/>



Watermelon Gazpacho

INGREDIENTS

- 2 cups diced watermelon
- 2 cloves garlic, peeled
- 1/4 large cucumber, diced
- 1 spring onion, roughly chopped
- Handful of fresh mint leaves
- Juice of one lime
- 1/2 medium avocado, peeled and diced
- 3/4 cup water
- A generous pinch of salt
- A pinch of black pepper

TO SERVE:

- 2 tbsp watermelon, finely diced
- 2 tbsp cucumber, finely diced
- 1 spring onion, finely sliced
- Fresh mint leaves

DIRECTIONS

1. Add the diced watermelon to a food processor along with the garlic, diced cucumber, spring onion and mint leaves.
2. Blend together to form a chunky paste.
3. Add the lime juice and avocado to the food processor and blend again until combined. Season to taste.
4. Add the water to the food processor a little at a time until you the soup is completely smooth. Add extra water if you prefer a thinner soup and season as required.
5. Transfer the soup to the refrigerator to chill for 30 minutes.
6. When ready to serve, divide the gazpacho between two bowls and garnish with the finely diced cucumber, watermelon and spring onions. Scatter over a little fresh chopped mint.

- Recipe Credit: <https://www.thereciperebel.com/mango-salsa/>



Watermelon Agua Fresca

INGREDIENTS

- 2 lbs. seedless watermelon-- the weight is just the fruit, no peel
- 1/4 cup freshly squeezed lime juice
- 1/4 cup sugar
- pinch sea salt
- 4 cups cold water
- Ice cubes

DIRECTIONS

1. Combine the watermelon, lime juice, and sugar in a blender. Blend until watermelon is fully broken down and smooth. Add the pinch of salt and blend for another minute.
2. Pour into a large pitcher with ice. Pour in the water and stir well. Taste and if necessary adjust either the sugar or water. Some people like to strain the mix into the pitcher, feel free to do so if desired. You can also add more water to make it thinner if you'd like.
3. Serve in glass with plenty of ice.

- Recipe Credit: <https://www.thereciperebel.com/mango-salsa/>



Watermelon Jalapeno Mocktails

INGREDIENTS

- 1/4 cup watermelon juice
- 2 Tablespoons fresh lime juice
- 2 Tablespoons Jalapeno Simple Syrup
- Dash of soda water
- fresh jalapeno slices

JALAPENO SIMPLE SYRUP

- 1/2 cup sugar
- 1/2 cup water
- 1 jalapeno, sliced

DIRECTIONS

1. **JALAPENO SIMPLE SYRUP:** Add sugar and water to a small saucepan. Add the jalapeno slices. Bring mixture to a simmer over medium-high heat, stirring occasionally, then cook until sugar is dissolved, 1-2 minutes. Remove pan from heat then let cool - the longer the jalapeno stays in the syrup, the spicier it will be. Strain syrup through a fine mesh sieve into a mason jar or container then chill. Can be done several days ahead of time.

2. Add watermelon juice, lime juice, and jalapeno simple syrup to a glass then stir to combine. Fill glass to the top with ice, and pour in a bit of soda water. Serve with fresh jalapeno slices. Alternatively you could add the ingredients into a shaker, fill it halfway up with ice, then shake to chill.

- Recipe Credit: <https://www.thereciperebel.com/mango-salsa/>

