
Watermelon Mojito Drink

- 2 ½ pounds watermelon, diced
- 4 limes juiced
- Maguey sap or sweetener of choice to taste
- 2 sprigs of mint

Directions

Blend all ingredients together at medium high speed and serve on chilled glass. Garnish with mint leaves and enjoy. Makes 4 serving portions.

Watermelon Refresher Drink

- 2 cups watermelon, diced
- 1 cup strawberries
- 1 whole green apple, cored and diced
- 1 medium cucumber, diced
- 1 lime or lemon juiced

Directions

Blend all ingredients blend at medium high speed, or use a juicer to juice all ingredients. Pour into a glass container and place in refrigerator. Allow to chill for a 15 minutes or serve immediately over ice.

Super Watermelon Drink

- 2 cups watermelon, diced
- 1 cup of orange juice
- ½ cup dried goji berries
- Maguey sap or sweetener of choice to taste

Directions

Rehydrate goji berries in orange juice for about 30 minutes. Add goji berries and all other ingredients to blender and blend on a medium high speed. Strain and serve over ice.

Watermelon Tabbouleh Salad

- 1/4 cup of water
- coarse salt, to taste
- 3/4 cup bulgur wheat
- 8oz of watermelon small diced
- 2/3 chopped fresh flat leaf parsley
- 2 scallions, cleaned and sliced thin on a bias
- 2 lemons zested and juiced

Directions

Bring water to a boil in a medium sauce pan and salt. Pour bulgur into pan and remove from heat. Cover pan and let bulgur cook around 15 minutes until tender. Fluff with a fork and allow to cool uncovered for another 15 to 30 minutes. Remove bulgur from pot and place in a large mixing bowl and toss together all other ingredients. Let sit for another 10 minutes to let flavors absorb. Store in refrigerator until ready to serve.

Arugula Watermelon Salad

- 5 oz baby arugula, washed and dried
- 2 cups watermelon, diced small
- 1/3 cup crumbled feta cheese
- 1/4 cup hemp seed
- 1/3 cup pitted and halved Kalamata olives

Vinaigrette

- 1/4 cup olive oil
- 1 small shallot minced
- 2 tablespoons sherry vinegar
- Salt and pepper to taste
- Half of a lemon, juiced and zested

Directions

Combine all vinaigrette ingredients in a small Mason jar with lid and shake until it fully mixed.

Place all salad ingredients in a bowl and toss together. Lightly add the vinaigrette and adjust until desired amount of dressing is added. Serve immediately or store in refrigerator.

Watermelon “Poke”

- 13oz watermelon, medium dice
- 2 tbsp canola oil

Marinade

- 1/8 cup soy sauce
- 1 ½ Tbsp seasoned rice vinegar
- 2 Tbsp toasted sesame oil
- 1/8 tsp powdered ginger

Directions

Combine all marinade ingredients with watermelon in a medium bowl and toss until fully incorporated. Cover bowl and let marinate for at least 30 minutes, stirring occasionally. Strain the watermelon and save the marinade. Sautee the watermelon for 3-5 minutes with canola oil, adding a few tablespoons of the marinade as it cooks. Refrigerate until cold. Garnish with toasted sesame seeds, furikake and green onion. Serve on a bed of warm rice.

Ginger Pickled Watermelon Rind

- 10oz thinly sliced watermelon rind

Pickling Liquid

- 1/2 cup seasoned rice vinegar
- 1 Tbsp sugar
- 3.5oz ginger juice
- 1/2 cup watermelon juice

Directions

Combine pickling liquid ingredients in a sauce pan and heat until sugar is dissolved. Place thinly sliced watermelon rinds into a Mason jar. Cool the pickling liquid and gently pour into the Mason jar. Seal the jar with a lid and leave overnight. You can hold pickled watermelon for up to 7 days in refrigerator. Serve with rice, salads, and much more!

Orange Watermelon Sorbet

-32oz watermelon

-1 cup water

-1 cup sugar

1 tbsp fresh orange zest

Directions

Strain watermelon through small China cap. Combine sugar and water in a medium sauce pan and cook until sugar is dissolved, adding orange zest to steep in pan. Once dissolved, remove from heat and place into an ice bath to start cooling. Add Melon juice to help cooling process. Once sorbet base has reached 55 Degrees F or below, churn. Yields approximately 1 quart of sorbet.
