

### Watermelon Bruschetta

#### RUSTIC COUNTRY BREAD:

4 large slices, about ½ inch thick, lightly toasted

#### WHIPPED FETA:

¼ cup heavy cream

¼ cup whole milk

9 ounces feta

2 Tbsp lemon juice

1 tsp black pepper

#### WATERMELON TOPPING:

2 cups diced watermelon

½ cup diced red tomato

½ cup diced European cucumber

#### AÑEJO AGAVE SYRUP:

1 qt agave nectar

¼ cup Añejo Tequila

1 tsp salt

#### PISTACHIO BRITTLE:

2 cups sugar

½ cup water

1 Tbsp cream of tartar

4 ounces pistachios, chopped, about 1 cup

#### INSTRUCTIONS

To make the Whipped Feta, stir together cream and milk. In robot coupe crumble feta and puree. Slowly pour in cream and milk mixture. Add lemon juice and pepper. Taste and adjust seasoning. Refrigerate until service.

To make the Watermelon Topping, gently mix ingredients. Refrigerate until service.

To make the Syrup, in a medium sauce pot heat agave nectar, tequila and salt to a boil. Simmer on low heat until sauce reaches nappe (thick enough to coat the back of a spoon).

To make the Brittle, place sugar, water and cream of tartar in a medium saucepan. Heat to at least 295 degrees F to form hard candy. While hot, pour evenly onto sheet tray. Sprinkle pistachios over warm brittle. Allow to cool at room temperature. Crumble and store refrigerated.

To assemble each piece, layer on each lightly toasted bread slice: ¼ cup Whipped Feta and a generous ½ cup Watermelon Topping. Sprinkle about 1 Tbsp Smoked Pistachio Brittle over top and drizzle top with about 1 tsp Añejo Agave Syrup.

### Grilled watermelon Mexican grilled Salad

#### MEXICAN CAESAR DRESSING

8 ounces Caesar dressing base

¼ teaspoon black pepper

¼ teaspoon chili powder

¼ teaspoon cumin

⅛ teaspoon cayenne

⅛ teaspoon oregano

### GRILLED WATERMELON

1, 1-inch thick slice of watermelon, cut in half into 2 half-moons  
1 teaspoon chili powder  
½ teaspoon cumin  
⅛ teaspoon paprika  
⅛ teaspoon guajillo chili seasoning  
⅛ teaspoon salt  
¼ teaspoon black pepper  
¼ teaspoon garlic salt  
2 tablespoons brown sugar

### SALAD

1 pound baby kale  
1 cup roasted corn  
½ cup grated Parmesan cheese  
1 cup tortilla strips, plain or spicy

### INSTRUCTIONS

#### MEXICAN CAESAR DRESSING

Pour Caesar dressing into a mixing bowl.

In a sauté pan on low heat, place all the spices into the pan. Once the spices start to release their aromatics take them off the heat and add to the Caesar dressing.

Whisk the spices and the dressing together to incorporate. Serve or refrigerate up to 3 days.

#### GRILLED WATERMELON

Combine all seasonings and sugar; mix well.

Preheat a grill or grill pan.

Season one side of the watermelon and place on grill for 30 seconds to a minute, making sure that the watermelon and the spices start to caramelize and char. Flip and repeat on the other side.

Once grilled, transfer to a wire rack to cool.

When cool, slice in ¼-inch thick strips, cutting along the short side of the half-moon.

#### SALAD BUILD

Combine baby kale and roasted corn in a mixing bowl.

Ladle 4 tablespoons of the dressing around the outside of the bowl and toss gently with the kale and corn.

Divide the salad mixture among 4 plates. Sprinkle each salad with 2 tablespoons grated Parmesan.

Shingle 4, ¼-inch thick grilled watermelon strips on each salad and scatter tortilla strips on top.

### Breakfast Banana Split

#### INGREDIENTS

1 Banana  
2-3 Scoops of watermelon from half a watermelon (whole or mini)  
1/3 cup chocolate granola  
1/2 cup berries of choice (strawberries, raspberries, blueberries)  
1/2 cup strawberry yogurt  
Coconut shreds, for topping (optional)

## INSTRUCTIONS

Peel banana and split lengthwise into two halves. Arrange on plate/bowl.

Using an ice cream scoop, scoop into half a watermelon and put three put scoops of watermelon on top of banana.

Add granola, berries and optional topping.

Drizzle yogurt on top.

Enjoy!

## Watermelon Rind Coleslaw

### INGREDIENTS

#### COLESLAW DRESSING

¾ cup mayonnaise

⅓ cup sour cream

¼ cup white sugar

½ teaspoon ground mustard

¼ teaspoon celery salt

¼ teaspoon cayenne pepper

¼ teaspoon black pepper

2 tablespoons watermelon vinegar (could substitute for apple cider or champagne vinegar)

#### WATERMELON RIND SLAW

1 pound watermelon rind

6 ounces shredded cabbage mix

1 ounce shredded carrot

½ ounce chopped chives

## INSTRUCTIONS

### COLESLAW DRESSING

Add all ingredients to a mixing bowl and whisk until completely incorporated, making sure the sugar dissolves.

Use immediately or cover and refrigerate for up to 3 days.

#### WATERMELON RIND SLAW

Remove all of the watermelon's green peel, and slice off the rind, away from the flesh, leaving some flesh on the rind. Cut the rind into 1 x ¼-inch pieces.

Add all of the slaw ingredients to a mixing bowl.

Gently fold the dressing into the slaw mixture until ingredients are completely coated.

Cover and let rest for 30 minutes and serve or refrigerate for same day service.

## Watermelon Blueberry Basil Lemonade

### WATERMELON BLUEBERRY BASIL LEMONADE

3 blueberries

4 oz watermelon juice

4 oz fresh lemonade

1 basil leaf

#### FRESH LEMONADE

5.5 oz lemon juice

4 oz simple syrup

2.5 oz water

## INSTRUCTIONS

### WATERMELON BLUEBERRY BASIL LEMONADE

Add blueberries and muddle.

Combine remaining ingredients with ice and shake.

Strain over fresh ice.

Garnish with watermelon slices, blueberries and/or a basil leaf.

Suggested glassware is a mason jar.

### FRESH LEMONADE

Mix all ingredients.

Chill and serve.

### Watermelon Rosemary Popsicles

4 cups cubed watermelon

Juice from 1 lime (about 2 tablespoons)

2 tablespoons honey or pure maple syrup

1 tablespoon fresh rosemary leaves (removed from stems)

## INSTRUCTIONS

Blend all ingredients in a blender until smooth.

Pour mixture into popsicle molds and freeze overnight, until solid.

Enjoy!

### Watermelon Ice Cream Bars

#### FOR THE WATERMELON CURD:

$\frac{3}{4}$  cup watermelon juice

2 tablespoons lime juice

$\frac{1}{2}$  cup honey

Pinch of salt

3 eggs, lightly beaten

$\frac{1}{2}$  cup butter (1 stick), cut into small cubes

#### FOR THE WHIPPED CREAM:

1 cup heavy whipping cream

#### FOR THE CRUST:

8 graham crackers, crushed

2 tablespoons honey

4 tablespoons butter, melted and cooled

Pinch of salt

Varied amount basil leaves for garnish

## INSTRUCTIONS

Make the watermelon curd by combining the watermelon juice, lime juice, honey and salt in a medium, heavy bottomed saucepan. Stir to combine, then add the lightly beaten eggs.

Place the pan over medium heat and cook, adding the cubed butter to the pan, and stir constantly, until the mixture thickens and coats the back of a wooden spoon. Immediately remove from the heat and carefully pour through a fine mesh sieve. Allow the mixture to cool completely in the refrigerator. While the curd cools, make the crust.

Preheat the oven to 350 degrees Fahrenheit. Add the graham crackers to a food processor and pulse until rough crumbs form. Add the honey, salt, and melted butter and pulse until the mixture resembles wet sand.

Line an 8 x 8 pan with parchment paper, then press the graham cracker mixture into the bottom of the pan in an even layer. Bake the crust for about 10 minutes or until just beginning to brown. Allow the crust to cool completely.

When the crust and curd are completely cooled, whip the cream in a large bowl until stiff peaks form. Gently push the cream to one side of the bowl and pour in the watermelon curd. Using a spatula, gently fold the cream and watermelon curd together until no streaks are visible.

Pour the creamy watermelon mixture over the graham cracker crust. Place the loaf pan in the freezer and let the dessert freeze completely, 4-6 hours or overnight.

7. When ready to serve, loosen the sides with a small spatula or butter knife. Turn the bars out onto a cutting board and use a large spatula to flip so the graham cracker crust is on the bottom. Cut into 8 bars and top each bar with a basil leaf. Serve immediately.

### Watermelon Seed Bar

1 cup Watermelon Seeds

1/2 cup Sugar

1/2 cup Water

Coconut oil (optional) To grease the mould, for easy removal

#### Instructions

Roast watermelon seeds in a medium skillet on a medium flame. Keep stirring them to avoid any burning.

At around 4-5 minutes, you will hear the seeds pop and crackle. Keep roasting until the seeds are reddish color and appear well-toasted (around 7 minutes total). Pour the seeds in a bowl.

Add water, sugar and boil until you see a 1-string thickness syrup forming.

Add the seeds back to the pan. Stir to coat all the seeds with the syrup.

Brush coconut oil in a pan and keep it ready. Pour the sugar coated seeds into the bowl and press into shape.

Let it cool and then cut into shape. Serve!!

<https://www.upgrademyfood.com/watermelon-seeds-bar/>

### Watermelon Seeds Spice Powder

Watermelon Seeds - 3/4

Dry Red chilis - 7 -8

Garlic - 4 -5 cloves

Salt to taste

#### Method to prepare:

Wash and shade dry the water melon seeds. Else if you get from store you can directly go ahead with the procedure.

Heat a pan and dry roast the seeds first. When they are roasted on all sides, remove and keep it aside.

Then roast the red chilies and keep it aside.

When both seeds and chilies are cooled, take them in a mixer and grind to a fine powder. When it is all done, finally add the peeled chopped garlic cloves. Pulse it well.

Remove and add the salt. Spread the powder on a plate for it to get dried.

#### Notes:

Since you are using garlic, this needs to be dry before storing it. Else it may not stay good for more than a couple of days. The best part is, that the aroma is still intact after shade drying the spice powder.

The outer skin need not be removed, but if you are not able to get a very fine powder, you can sieve the podi.

Serve with rice or dosas. You can make a paste of this with little ghee and spread over dosa to make spicy dosas.

<https://www.spicingyourlife.com/watermelon-seeds-spice-powder-tarbooj/>

#### Serving Tips

Sautee chopped watermelon rinds in olive oil -- season them with salt and pepper for added flavor, or get creative by using a mixture of red chili flakes, paprika and cilantro. Use watermelon rinds, along with carrots, potatoes and parsnips, to add bulk and nutritional value to stews, or juice watermelon rinds for a nutrient-packed beverage.

#### Stir fried Watermelon rind

2 cups watermelon rind, julienned (white part only, from about 1/2 of a seedless watermelon)

1 cup julienned carrots

1 inch piece of ginger, minced

1 clove garlic, minced

1/2 cup chives, cut into 3 inch pieces

1 tablespoon honey

1 tablespoon soy sauce

1 tablespoon fish sauce

2 teaspoons sesame oil

1/2 cup fresh basil leaves, torn

1/4 cup mint leaves

1/4 cup cilantro leaves

Serving crushed red pepper flakes (optional)

#### INSTRUCTIONS

Heat sesame oil in a wok over high heat. Add the watermelon rind and carrots and stir fry, stirring constantly, for 1-2 minutes. Let sit over high heat for 1 additional minute without stirring.

Add the chives and stir to combine.

In a small bowl, whisk together the honey, soy sauce, fish sauce, garlic and ginger.

Pour the sauce over the watermelon rind and cook, stirring, 30 seconds to 1 minute until fragrant.

Transfer to a serving dish. Add the basil, cilantro, and mint, tossing to combine.

Sprinkle with red pepper flakes, if desired, and serve as a side dish.