

Watermelon Cilantro Lemonade

Ingredients

- 1 c. fresh lemon juice
- 1 c. sugar
- 1 c. Chopped seedless watermelon, plus wedges for garnish
- ½ c. fresh cilantro, plus sprigs for garnish

Directions

Step 1

Combine lemon juice, sugar, watermelon, and cilantro in a mason jar. Muddle with a muddler or the handle of a wooden spoon until watermelon is broken down. Tightly screw in the lid, and shake until the sugar is dissolved, about 1 minute. Let sit 1 hour.

Step 2

Pour sugar mixture into a large pitcher. Top with 6 cups water and ice. Serve over ice garnished with watermelon wedges and cilantro sprigs.



Source: Country Living

Watermelon Margaritas for Two

Ingredients

- 12 oz.** Fresh watermelon juice
- 3-4 oz.** Tequila
- 1 oz.** Triple sec
- 1** medium lime, juiced
- 15-18** watermelon ice cubes (optional but recommended)
- Margarita salt (optional)

Directions

1. To make watermelon juice, scoop half a small watermelon into a blender and purée until well blended. Then strain through a fine mesh strainer and place juice in a jar. Refrigerate until ready to use.
2. To make watermelon ice cubes, cube the other half of the watermelon into ice cube-sized pieces and place on a baking sheet. Make sure they're not touching or they'll stick together. Freeze for 4-5 hours or overnight or until very firm.
3. To make margaritas, add watermelon juice, lime juice, tequila, and triple sec to a cocktail shaker or pitcher and shake vigorously to stir.
4. Next, run the quarter of a lime around two serving glasses and then dip in margarita salt. Fill $\frac{3}{4}$ of the way full with watermelon ice cubes (or regular ice cubes if preferred).
5. Divide the margarita between two glasses (2 as original recipe is written) and serve immediately. Garnish with additional lime wedge.



Source: minimalistbaker.com

Watermelon, Tomato & Feta Salad

Your summer dinners are about to get a whole lot sweeter with this favorite salad, which travels well for a picnic. For maximum freshness, pack the dressing and salad separately. Drizzle just before serving.

Ingredients

- 1 baby watermelon (about 3 lb.)
- ½ c. fresh mint
- ¼ c. red onion, thinly sliced
- 12 oz. cherry or grape tomatoes, halved
- 2 tbsp. olive oil
- 1 tsp. pure honey
- 2 tbsp. Lime juice, fresh
- Kosher salt and black pepper
- Crumbled feta cheese

Directions

Remove the rind from the watermelon and cut flesh into 1½-inch-thick triangles; arrange on a platter. Top with fresh mint, red onion, cherry, or grape tomato. Combine olive oil, fresh lime juice, honey, kosher salt, and black pepper in a bowl. Spoon over watermelon; top with crumbled feta.



Source: Country Living

Honey Lime Chicken Tacos & Watermelon Salsa

1 Ingredients

For the Watermelon Salsa:

4 c. watermelon diced
2 shallots, finely diced
4 jalapeño peppers, finely diced
½ red onion, finely diced
1 yellow or orange pepper, finely diced
1 tsp. sugar
Juice of one lime

Optional: cilantro to taste; vodka or tequila to taste; salt and pepper to taste

For the Honey Lime Chicken Tacos:

2 lbs. thick boneless skinless chicken breasts
2 tbsp. olive oil
1 lime juiced
2 tbsp. honey
1½ tsp. garlic powder
1½ tsp. chili powder
1 tsp. chili powder
1 tsp. salt (or to taste)
1 tsp. white pepper (or to taste)

Putting it all together:

1 to 2 tbsp. sweet chili sauce
1 pkg. of small tortillas



Source: Cravings of a Lunatic

2 Directions (cont.)

Notes

Recipe is cooked on the grill but the chicken breasts also can be cooked in the oven or pan-fried.

For the Watermelon Salsa:

1. Combine watermelon, shallots, Jalapeño peppers, red onion, pepper, sugar, and lime juice in a large bowl. Stir to combine ingredients thoroughly. Place in fridge for 1 to 2 hours before serving.
2. Salsa is best used the day you make it
3. You can add extras before serving, to taste.

For the Honey Lime Chicken Tacos:

1. Preheat grill to 400 degrees F.
2. Oil grill grates before grilling.
3. In a small bowl combine olive oil, lime juice, honey, garlic powder, chili powder, salt, and pepper. Stir until combined. Add chicken and marinade to a resealable Ziplock bag. Shake and allow to marinate for 15 to 20 minutes. Remove and discard excess liquid.
4. Place chicken on grill grates and cook over direct heat between 375 to 400 degrees F. If preferred, one side of the grill could be set for direct heat and the other side set for indirect heat if at any point the chicken breasts need to be moved to slow the cooking process or reduce flare-ups. Cook for 4 to 5 minutes, depending on the thickness of your chicken breasts. Then flip and cook on the other side for another 4 to 5 minutes. Cook until desired doneness. Follow same guidelines if cooking in the oven.
5. Remove from grill and place chicken breasts on a platter. Brush in sweet chili sauce while the chicken is still hot. Allow to rest for a few minutes, then slice the chicken into thin strips.
6. Heat tortillas in foil on the grill while the chicken rests. It only takes a few minutes with the lid down to warm the tortillas. Remove carefully and transfer to a plate
7. Pile chicken on tortillas. Top with watermelon salsa.
8. Add any extras you may like.

