

WATERMELON RECIPES

Chocolate Dipped Watermelon Bites

3 cups watermelon cut into 1 inch cubes
1/2 block chocolate almond bark
sea salt to taste

Line a baking sheet or large plate with wax paper. Place the cubes on the wax paper so they are slightly spread out and don't touch each other. Use a paper towel to draw out any excess moisture from the watermelon. Stick a toothpick at the top of each piece of watermelon. Then, place the baking sheet in the freezer for 30 minutes. While the watermelon is in the freezer, melt the chocolate. To melt the chocolate, add a few inches of water to a pot over medium heat and add the chocolate to a heat-resistant or thermal glass bowl and set aside. When the water starts to boil, set the bowl on top of the pot. The water should not touch the bottom of the bowl. Use a spatula to constantly stir the chocolate until it's melted. Hold onto a cube with the toothpick and dip it in the warm chocolate. Let any excess drip off back into the bowl. The chocolate hardens quickly so have the salt ready to sprinkle as soon as the extra chocolate stops dripping. Transfer your complete watermelon bite to the wax paper to set. Repeat with all of your watermelon. Serve immediately or store in the freezer until ready to serve.

Watermelon Feta Salad Cups

1 Whole watermelon
3/4 cup diced cucumber
3/4 cup feta cheese, divided
1 tablespoon red wine vinegar
2 teaspoons olive oil
Salt and pepper, to taste
Balsamic glaze, optional

Cut watermelon into 1 ½ – 2 inch circles using a cookie cutter. Use a melon baller to scoop out the inside of the watermelon. Dice leftover watermelon. You need about ¾ a cup. Toss diced watermelon, cucumber and ½ cup of feta cheese with red wine vinegar and olive oil. Season with salt and pepper. Fill cups with watermelon and cucumber mixture. Sprinkle it with remaining feta cheese. Drizzle with balsamic glaze, if using. Serve and enjoy!

