

## Watermelon Lemonade

6 cups cubed seedless watermelon, chilled  
4 cups cold water  
3/4 cup fresh strained lemon juice, chilled  
2/3 cup granulated sugar (more or less to taste)  
Ice and fresh mint for serving

Add watermelon to a blender and pulse until well pureed (there should be about 4 cups). Pour through a fine mesh strainer into a bowl.

In a large pitcher whisk together water, lemon juice and sugar until sugar has dissolved. Stir in pureed watermelon. Stir in ice and mint (alternately add ice and mint directly to individual cups and pour lemonade over). Store in refrigerator.

## Watermelon and Blackberry Salad

cups cubed watermelon  
1 1/2 cups blackberries  
2 tablespoons finely chopped mint leaves  
Juice of one lime

In a large bowl, combine watermelon, blackberries, and mint. Squeeze fresh lime juice over the fruit. Gently toss and serve.

## Quick Watermelon and Strawberry Sorbet

- 1/2 cup Cold water
- 5 cups Seedless watermelon, cut into chunks then frozen
- 1 1/4 cup Frozen strawberries
- 3/4 cup Sweetener or to taste (sugar, Stevia etc.)
- 2 tbsp. Lemon juice (or according to taste)

Place all of the ingredients in a blender or food processor, and blend until smooth. (This may take a few times of scraping down the sides of the blender, and possibly a few extra tbs of water.) Enjoy sorbet immediately or place in a Tupperware container and freeze until you are ready to enjoy! Remove from the freezer and let soften for about 5 minutes before enjoying!

## Watermelon Strawberry Popsicles

- 3 heaping cups cubed watermelon
- 1 heaping cup strawberries (fresh or frozen)
- zest and juice of 1 lime

1. Place all ingredients in a blender and puree until completely smooth. Pour into popsicle molds and freeze 3-4 hours, or until very solid.

## Balsamic Watermelon and Feta Salad

- 2 Tablespoons balsamic vinegar
- 2 Tablespoons red wine vinegar
- Salt and pepper
- 1/4 cup olive oil
- 1 (5-pound) watermelon, cut into bite-sized chunks
- 6 cups fresh spinach or arugula
- 1 red onion, thinly sliced
- 2/3 cup feta cheese, crumbled
- 1/2 cup slivered almonds
- 2 tablespoons chopped fresh basil

1. In a small bowl, combine the vinegars, salt, pepper, and whisk until salt is dissolved. Slowly whisk in the olive oil, a few drops at a time. Add in the chopped basil, taste, and adjust seasonings.
2. In a large bowl, combine the melon, arugula/spinach, onion, and feta. Pour the dressing over the melon mixture and toss gently until everything is coated and evenly mixed.
3. To serve, divide salad among individual plates and garnish with slivered almonds and extra basil leaves.