

Foster's Body & Paint

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Sweet, Salty and Spicy Watermelon Refresher

Ingredients:

- 1/4 cup fresh lime juice
- 1 Tbsp. turbinado sugar
- 2 Tbsp. fresh orange juice
- 1 jalapeno or 2 serrano peppers, seeded and minced
- 1/2 tsp. sea or kosher salt
- 1/4 tsp. dried crushed red pepper
- 1 small red onion, diced
- 1/2 cup coarsely chopped fresh cilantro
- 2 Tbsp. coarsely chopped fresh mint
- 1 small seedless watermelon
- 1 small cantaloupe
- 2 English cucumbers
- 1 jicama
- 2 mangoes



Preparations:

- 1.) Combine juice and next 5 ingredients.
- 2.) Place red onion, cilantro and mint in a large bowl.
- 3.) Dice watermelon and cantaloupe into 1-inch pieces; add to bowl.
- 4.) Peel and dice cucumbers, jicama and mangoes; add to bowl.
- 5.) Stir in lime juice mixture.
- 6.) Cover and chill 20 minutes.
- 7.) Add salt and pepper to taste.

Makes 10-12 servings

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