

# Theme Week:

# Wild Watermelon

Summer Kick-Off BBQ

Watermelon Recipes



## **Watermelon Salad**

### **Ingredients:**

Ripe watermelon cut into cubes  
Feta cheese crumbles  
Baby or english cucumber cut into slices  
Fresh chopped basil  
Juice of 1 lemon

### **Directions:**

1. Chop watermelon into cubes and slice cucumbers.
2. Crumble feta over melon and cucumber.
3. Chop basil and juice lemon and toss with salad.
4. Serve.

## **Watermelon Fries**

### **Ingredients:**

Small seedless watermelon  
1 teaspoon chili powder  
1/2 teaspoon of each ground coriander and cumin  
1/4 teaspoon of kosher salt  
1/2 cup sour cream  
Zest and juice of 1 lime

### **Direction:**

1. Cut watermelon into 3-by-1/2-inch sticks.
2. Mix chili powder with ground coriander, cumin, and salt. Sprinkle over watermelon.
3. Stir sour cream with lime zest and juice. Add a pinch of cumin and salt. Serve with watermelon fries.



## **Watermelon Agua Fresca**

### **Ingredients:**

3 cups watermelon, cubed  
1/4 cup lime juice, freshly squeezed  
1/4 cup agave nectar  
2 cups of water  
Ice for serving  
3-4 mint leaves, extra for garnish

### **Directions:**

1. In a blender, mix watermelon, lime juice, agave nectar and water until combines. Stir in 3-4 mint leaves and refrigerate overnight.
2. Serve with a lot of ice and garnish with mint leaves.



Beaches Parks and Recreation Division

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San Clemente Aquatic Center - 987 Avenida Vista Hermosa - (949)429 -8797  
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