

Watermelon Salad

Ingredients

- 2 small watermelons
- 1 (15 ounce) can canned diced pineapple in juice, drain juice and reserve
- 1 pound seedless grapes
- 2 apples - peeled, cored and chopped
- 2 bananas, cut into bite-size pieces

Directions

1. Cut each watermelon in half lengthwise. Hollow out the insides using a melon baller, reserving rind for later use. Drain pineapple, and discard juice. Cut apples in half, remove cores, and cut into bite size pieces. Peel banana, and slice in to bite size pieces. Rinse grapes under cold running water, and pat dry.
2. In a bowl, toss together the watermelon balls, pineapple, apple, banana chunks, and grapes. Divide fruit salad among the 4 reserved watermelon "bowls," and serve.

Watermelon Ice

Ingredients

- 2 tablespoons water
- 1 teaspoon unflavored gelatin
- 4 cups cubed seedless watermelon
- 2 tablespoons lime juice
- 2 tablespoons honey

Directions

1. Pour water into a small, microwave-safe bowl. Sprinkle gelatin over the water and allow to soften for 2 minutes. Microwave on High for 40 seconds, then stir. Let stand again for 2 more minutes, and stir until smooth.
2. Place one cup of the cubed watermelon into the bowl of a blender along with the lime juice and honey. Pour in the melted gelatin, and process until smooth. Add the watermelon a cup at a time, processing until smooth after each addition.
3. Pour the mixture into an 8x8 inch square dish. Place into the freezer and freeze until almost firm. Transfer into a chilled bowl, then beat with an electric mixer until the mixture is fluffy, and bright pink. Scoop into serving dishes, then return to the freezer and freeze until firm. Remove from the freezer 15-20 minutes before serving.

Watermelon Gazpacho

Ingredients

- 2 cups 1/4-inch-diced watermelon
- 2 cups orange juice
- 2 tablespoons extra-virgin olive oil
- 1 seedless cucumber, cut into 1/4-inch dice
- 1 small yellow bell pepper, seeded and cut into 1/4-inch dice
- 1 small onion, cut into 1/4-inch dice
- 2 medium garlic cloves, minced
- 1 small jalapeno pepper, seeded and minced (optional)
- 3 tablespoons fresh lime juice
- 2 tablespoons chopped fresh parsley, basil or cilantro
- Salt and freshly ground black pepper

Directions

1. Process 1/2 cup of watermelon, along with the orange juice and oil, in a blender or food processor until pureed. Transfer to a medium bowl, along with remaining ingredients. Season with salt and pepper to taste. Refrigerate until ready to serve. (Can be made several hours before serving.)

Watermelon Feta Salad

Ingredients

- 3 tablespoons olive oil
- 2 teaspoons white balsamic vinegar
- 1/2 teaspoon kosher salt
- 8 ounces grape tomatoes, halved
- 3 cups arugula
- 1 cup sliced red onion
- 2 pounds watermelon, cubed
- 4 ounces feta cheese, cut into 1/4-inch cubes

Directions

1. Whisk together the olive oil, vinegar, and salt in a large mixing bowl. Add the tomatoes, arugula, and onions; toss to coat. Gently stir in the watermelon and feta cheese to serve.