



BROWN BAG LUNCH IN THE GARDEN

August 27, 2010—Watermelon

This Week's Recipe:

Watermelon Salsa

- 3+ cups of watermelon, finely diced
- 1-3 cups of tomatoes, chopped, seeded if desired
- 1-3 jalapeno peppers, finely chopped, seeded if desired
- 1-2 bunches of cilantro, finely chopped
- 1-2 garlic cloves, minced
- 1/2 medium red onion, finely chopped
- Juice from 1 lime (about 1-2 Tbl)
- Salt & pepper to taste

Other possible ingredients: bell pepper, peaches, vinegar, etc.

Finely dice watermelon. Chop other ingredients or process in a food processor until desired texture is reached. (Don't put the watermelon in the food processor!) Gently stir all the vegetables together, adding additional ingredients to taste, including lime juice, salt, and pepper.

Serve with chips or as a topping for steak, pork chops, or chicken.

Harvesting & Storing Watermelon

- Pick when tendril near stem is brown and dry.
- Should be a yellow, flat area on the bottom.
- Wash before cutting!
- Store cut melon in the refrigerator for up to 1 week.

Other Points of Interest in the Garden This Week:

- Most of the squash have been pulled out.
- Tomatoes are mostly done with the first flush. Perhaps more will be setting soon.
- The melons are still doing great! 5 on the vine!

Coming Next Week— Lemongrass

