

THE CULINARY INSTITUTE OF AMERICA



**Culinary Institute
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Watermelon Promotion Board

Recipe Booklet

**The Culinary Institute of America
Napa Valley, California**

Recipes developed by The Culinary Institute of America as an industry service to Watermelon Promotion Board.

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SMALL DISHES/ APPETIZERS

WATERMELON AND AHI TUNA POKE

Yield: 4-6 Portions

Ingredients	Amounts
<i>Pickled Mustard Seeds</i>	
Yellow mustard seeds	¼ cup
Rice wine vinegar	½ cup
Water	½ cup
Mirin	¼ cup
Sugar	2 Tbsp.
<i>Sriracha Aioli</i>	
Sriracha	1 Tbsp.
Mayonnaise	½ cup
Lemon juice	1 Tbsp.
<i>Fried Shallots</i>	
Shallots, thinly sliced	1 cup
Vegetable oil	2 cup
<i>Poke</i>	
Yellow watermelon, cut into 4 x 4" square, about 1" thick	4 pieces
Ahi tuna, cut ½" dice	1 lb.
Nori seaweed, julienne	2 sheets
Soy sauce	1/3 cup
Sesame oil	1 tsp.
Green onions, thinly sliced on bias	2 ea.
Garlic clove, thinly sliced on mandolin	1 ea.
Ginger, minced	1 tsp.
Macadamia nuts, toasted, chopped	½ cup
Black sesame seeds	1 Tsp.
Mini watermelon	1 ea.

Method

1. *For the Pickled Mustard Seeds:* Combine all ingredients together and bring to a boil. Turn down to a simmer on low for 35 to 45 minutes until thickened. Allow to Cool.
2. *For the sriracha aioli:* Combine sriracha with mayonnaise and lemon juice and mix to combine.
3. *For the Shallots:* Heat a small sauce pot with the oil and shallots to 325°F, stirring constantly to ensure even browning. Drain the shallots on paper towels when lightly browned. They will continue to cook and dry out as they drain.
4. Compress watermelon in a vacuum sealer at 99%. Do this twice. Cut watermelon into ½-inch diced cubes.

5. *For the Poke:* Combine the cubed compressed watermelon with all of the poke ingredients.
6. *To Create Watermelon "Bowl" and Garnish:* Peel a mini watermelon taking care to remove skin in long strips. Select the three best strips, and trim them so that they run the length of the serving plate. Set aside.
7. Scrub the peeled watermelon with a coarse sponge until a smooth, even surface is achieved. Cut the watermelon in half, then quarters. Remove the flesh and set aside. Scrape out any remaining watermelon to create four smooth clean serving bowls.
8. Slice the mini watermelon flesh and set aside.
9. *To Plate the Poke:* Set the strips of watermelon skin on the serving plate, striped side up. Place one of the hollowed out watermelon bowls on top of the watermelon strips, and fill with poke mixture.
10. Garnish the poke with sriracha aioli and fried shallots. Dot the plate with sriracha aioli.
11. Place additional cubes of compressed yellow watermelon around the plate and top each cube with pickled mustard seeds. Plate with the remaining slices of mini watermelon.

WATERMELON CARPACCIO WITH FRIED PROSCIUTTO AND BASIL OIL

Yield: 4 Portions

Ingredients	Amounts
Small red seedless watermelon	1 ea.
Basil	2 cups
Olive oil	1 cup
Green onion	2 ea.
Pistachios, toasted, chopped	½ cup
Prosciutto, sliced, and fried until crispy	12 ea.
Parsley	¼ cup
Mint leaves, torn	¼ cup
Goat cheese, crumbled	¾ cup
Aleppo chili flakes	1 tsp.
Salt	2 tsp.
Ground black pepper	1 tsp.

Method

1. Cut the watermelons into 3-inch rounds that are 1-inch thick and place into vacuum sealer bags.
2. Compress at 99% and remove from the bag. Slice each round into 4 to 6 slices using a mandolin or slicing knife.
3. Blanch the basil leaves for 10 seconds in boiling water. Drain and squeeze out excess moisture.
4. Puree the basil with the oil in a blender on high until thoroughly smooth.
5. Strain through a coffee filter for about 1 hour.
6. Cut the green onion on the bias about 1/16th-inch thick.
7. Shingle the watermelon slices in a line down the center of a plate.
8. *To Serve:* Sprinkle watermelon with the green onion, toasted pistachios, fried prosciutto, parsley, mint leaves, goat cheese, Aleppo chili flakes, salt and pepper. Finally, drizzle the basil oil around the plate and serve.

WATERMELON CONSOMMÉ WITH SCALLOP CEVICHE

Yield: 8 Portions

Ingredients	Amounts
<i>Watermelon Consommé</i>	
Watermelon, peeled	5 lb.
Lime juice	½ cup
Lemon juice	¼ cup
Orange juice	¼ cup
Pernod	1 tsp.
Salt	2 tsp.
<i>Ceviche</i>	
Scallops, ¼" dice	1 lb.
Red onion, ⅛" dice	¼ cup
Extra-virgin olive oil	⅛ cup
Lemon, zest and juice	1 ea.
Fresno chile, finely minced	1 ea.
Jalapeño pepper, finely minced	1 ea.
Roma tomatoes, seeded, cut into ¼" dice	1 ea.
Celery, ¼" dice	1 ea.
Hearts of palm, ¼" dice	½ cup
Cilantro, finely chopped	1 Tbsp.
Green onion, finely sliced	1 ea.
Capers, minced	1 ½ Tbsp.
Almonds, sliced, toasted	⅛ cup
Watermelon, ¼" dice	½ cup
Salt	½ tsp.
Extra-virgin olive oil	as needed
Salt	as needed
Ground black pepper	as needed
Microgreens	as needed

Method

1. Puree the consommé ingredients in a blender.
2. Wet a piece of cheesecloth and place into a strainer set over a bowl. Pour watermelon consommé into the cheesecloth and allow to sit for 1 to 2 hours refrigerated.
3. Place a new piece of wet cheesecloth in a strainer and carefully pour the watermelon mixture into the cheesecloth, being careful not to disturb what has settled to the bottom and keep refrigerated for another 1 to 2 hours.
4. Decant the clear liquid with a ladle, being careful not to disturb what has settled at the bottom. Adjust seasoning if necessary. Keep chilled.
5. Combine all the ingredients for the ceviche except the watermelon in a bowl. Cover and chill for 30 minutes.

6. When ready to serve, mix the diced watermelon into the ceviche.
7. *To Serve:* Spoon a ½ cup mound of ceviche into the center of a bowl. Ladle 1 cup of the consommé carefully around the ceviche. Garnish the consommé with microgreens, a drizzle of olive oil, salt and pepper.

WATERMELON MOLASSES GLAZED MOROCCAN CHICKEN KEBABS WITH GRILLED WATERMELON

Yield: 8 Portions/ 16 Kebabs

Ingredients	Amounts
<i>Watermelon Sauce</i>	
Garlic cloves, chopped	4 ea.
Salt	as needed
Plain yogurt	3 Tbsp.
Watermelon molasses (recipe index)	½ cup
Olive oil	1/3 cup
<i>Grilled Chicken Kebabs and Watermelon</i>	
Skinless, boneless chicken thighs cut into 2" pieces	2 lb.
Watermelon molasses (recipe index)	¼ cup
Garlic cloves, chopped	2 ea.
Flat-leaf parsley, finely chopped	¼ cup
Paprika	2 tsp.
Cumin, ground	2 tsp.
Red pepper flakes, crushed	½ tsp.
Salt	as needed
8" Bamboo or metal skewers	16 ea.
Olive oil	½ Tbsp.
Watermelon, cut into 1"x1"x3" sticks	8 ea.
<i>Garnishing</i>	
Pita bread, warmed	8 ea.
Tomatoes, chopped	as needed
Mint leaves	as needed

Method

1. *For the Watermelon Sauce:* Place the garlic in a mortar, season with a pinch of salt, and pound to a very fine paste. Transfer the garlic paste to a small bowl.
2. Whisk in the yogurt, watermelon molasses and olive oil until the mixture is emulsified. Be careful not to add ingredients too quickly or the sauce will break. If it does break, you can slowly whisk in 1 teaspoon of water before serving.
3. *For the Grilled Chicken Kebabs and Watermelon:* In a medium bowl, toss the chicken with the watermelon molasses, garlic, parsley, paprika, cumin, ¼ teaspoon of the red pepper flakes and salt. Cover and chill for at least 2 hours to marinate.
4. Heat and oil the grill.
5. In the meanwhile, thread the chicken onto skewers and set aside.

6. Toss the watermelon with olive oil, the remaining red pepper flakes, and a pinch of salt.
7. Place the watermelon slices on the grill and cook for 2 minutes, turning occasionally, until the surfaces are marked.
8. Next, grill the chicken kebabs, turning them occasionally until the chicken is cooked through and golden, about 8 to 12 minutes.
9. *To Serve:* Serve with warmed pita, the yogurt sauce, grilled watermelon, tomatoes, and mint. Place the chicken kebabs on the side drizzled with watermelon molasses.

WATERMELON RIND MASSAMAN CURRY WITH WINTER VEGETABLES

Yield: 6 Entrée Portions

Ingredients	Amounts
Vegetable oil	1 Tbsp.
Garlic, minced	½ tsp.
Shallots, minced	1 tsp.
Thai Massaman Curry paste	1 - 2 Tbsp.
Asian ground chili paste or dried red chili flakes	½ tsp. or as needed
Unsweetened Thai coconut milk	13.5 oz.
Soy sauce	2 Tbsp.
Yellow onion, cut into large cubes	1 ea.
Watermelon rind, large cubes	1 lb.
Butternut or winter squash, large dice	1 lb.
Cauliflower florets	1 lb.
White mushrooms, large, halved	1 cup
Water	¼ cup
Fish sauce	2 Tbsp. or as needed
Sugar	as needed
Lime juice	as needed
Kaffir lime leaves, cut into slivers	3-4 ea.
Thai basil leaves, roughly torn	¼ cup
 Jasmine rice, cooked	 2 cups

Method

1. Heat oil in a saucepan over moderate heat. Add garlic and shallots and stir until fragrant, about 15 seconds.
2. Add the curry paste and chili paste or chili flakes and stir for 10 seconds. Remove ½ cup of the top creamy layer of the coconut milk and add to the pan. Stir and cook until the paste is bubbly and the oil begins to separate, about 2 minutes.
3. Add the remaining coconut milk, soy sauce, onions, and watermelon rind. Reduce heat and simmer until the onions and watermelon rind are soft, about 5 minutes.
4. Add the remaining vegetables and water. Continue to cook for another 4 to 5 minutes.
5. Adjust seasoning with fish sauce, sugar and lime juice.
6. Add the kaffir lime leaves and basil and serve immediately over Jasmine rice.

WATERMELON BAKED BEANS WITH WATERMELON BBQ SAUCE

Yield: 8 Portions

Ingredients	Amounts
<i>Watermelon Baked Beans</i>	
Navy beans, dry	1 lb.
Bacon, medium diced	1 cup
Vegetable or Canola Oil	as needed
Onion, minced	1 ½ cups
Garlic cloves, smashed	4 ea.
<i>Watermelon BBQ Sauce</i>	
Watermelon, pureed	6 cups
Tomato paste	½ cup
Molasses	½ cup
Dry mustard	1 Tbsp.
Smoked paprika	¼ cup
Apple cider vinegar	¾ cup
Strong coffee, brewed	1 cup
Salt	1 tsp.

Method

1. Soak beans overnight in cold water, strain and refrigerate.
2. *For the Watermelon BBQ Sauce:* Combine all the watermelon BBQ sauce ingredients in a saucepot and heat until boiling.
3. Turn heat down and reduce the sauce by 2/3 or until thickened.
4. *For the Watermelon Baked Beans:* Preheat an oven to 325°F.
5. Heat a 2-quart heavy saucepot on medium heat. Add bacon and render until ½ way crispy. Add oil if needed to assist in browning.
6. Add the onions and sweat until translucent. Add the garlic and sauté until aromatic. Add the strained soaked beans.
7. Add the Watermelon BBQ Sauce to the bean and bacon mixture and stir to combine. Heat on medium heat until bubbly.
8. Cover the pot and place it in the oven for 2 hours. Stir after 2 hours and cook in oven, covered, for an additional 3-4 hours. Add water if necessary to ensure there is enough liquid to cook beans thoroughly.
9. Remove beans from the oven and stir.
10. If liquid needs to be reduced further, place on stove top on medium low heat, uncovered and cook until thickened.

TEA SMOKED WATERMELON BAO WITH PICKLED WATERMELON RIND SLAW

Yield: 4 Portions

Ingredients	Amounts
Mini watermelon, red	1 ea.
Soy sauce	¼ cup
Chinese 5 spice powder	1 tsp.
Black tea leaves	¼ cup
Jasmine rice	¼ cup
Brown sugar	¼ cup
Star anise, whole	4 ea.
Mayonnaise	½ cup
Sriracha sauce	1 Tbsp.
<i>Watermelon Rind Slaw</i>	
Watermelon rind, julienne	1 cup
Carrots, julienne	½ cup
Daikon radish, julienne	½ cup
Salt	1 tsp.
Bao buns	12 ea.
Hoisin sauce	½ cup
Cilantro leaves	¼ cup

Method

1. Peel the skin off the watermelon with a vegetable peeler. Remove the rind and cut into julienne using a mandoline. Set aside 1 cup for the slaw.
2. Cut the watermelon flesh into 2x4x2 inch slabs and place the slabs in a cryovac bag. Set the trimmings aside for another use.
3. Add soy sauce and 5 spice powder to the cryovac bag to season the slabs.
4. Compress the watermelon in a vacuum sealer at 99%.
5. Line the inside of a wok or a pan smoker with aluminum foil.
6. Mix together the tea leaves, rice, sugar, and star anise. Spread tea mixture evenly on the foil.
7. Place the pan on the burner, uncovered, and turn flame to high heat. When the tea mixture begins to smoke and the rice begins to brown, set the compressed watermelon on the rack. Cover the pan, reduce the heat, and smoke for 8-10 minutes.
8. Turn off the heat and let stand for 5 minutes, until the watermelon turns slightly brown.
9. Remove the lid and slightly cool the watermelon. Slice into ½ inch pieces.
10. Mix together the mayonnaise and the sriracha sauce.

11. *For the Watermelon Rind Slaw:* In another bowl, combine the slaw ingredients. Toss the spicy mayonnaise mixture with the slaw.
12. When ready to assemble the dish, steam the bao according to packaging directions.
13. Assemble the Bao buns by spreading $\frac{1}{2}$ tablespoon hoisin sauce on the inside of each bun, then placing 1 slice of the smoked watermelon and about $\frac{1}{4}$ cup of slaw inside each bun. Garnish with cilantro.

BURRATA WITH BASIL WATERMELON FOAM AND SMOKED OLIVE OIL

Yield: 2 Portions

Ingredients	Amounts
Watermelon, red, Sliced into ½ x 3 x 3" pieces	2 ea.
Watermelon, yellow, Sliced into ½ x 3 x 3" pieces	2 ea.
Lemon juice	1 tsp.
Mint leaves	4 ea.
 <i>Watermelon Foam</i>	
Watermelon juice	½ cup
Basil, chiffonade	2 ea.
Gelatin sheets, soaked in cold water	2 ea.
Nitrous charger for siphon	2 ea.
 Basil leaves	 4 ea.
Burrata cheese	4 oz.
Smoked olive oil	1 Tbsp.
10 year balsamic vinegar	¼ cup
Flakey sea salt	1 tsp.
Fresh ground black pepper	as needed
Fresh baguette, sliced ½"	8 ea.

Method

1. Place watermelon into cryovac bags with lemon juice and mint and compress at 99%. Remove from bags.
2. Cut watermelon into 3-inch rounds and then cut each round in half through the middle to get two equal rounds per piece.
3. *For the Watermelon Basil Foam:* Place watermelon juice and chopped basil into a saucepan and heat until bubbling. Add soaked gelatin sheets and heat gently until melted, stirring carefully.
4. Strain the watermelon juice mixture and place into a siphon. Charge with nitrous chargers. Chill slightly.
5. To assemble, place the watermelon rounds on a platter, alternating red slice, basil leaf, yellow slice, and basil leaf until all is used up in a circular pattern.
6. Place the burrata in the center of the platter, drizzle with smoked oil and vinegar, and sprinkle with salt and pepper.
7. Discharge the watermelon basil foam onto the platter with the siphon around the burrata.
8. Serve with baguette slices.

FRIED WHITEFISH WITH DICED WATERMELON CHUTNEY AND WATERMELON RIND TARTAR SAUCE

Yield: 8 Portions

Ingredients	Amounts
<i>Fish</i>	
Cod fillet, 5 oz., cut in half	4 ea.
Salt	to taste
Pepper	to taste
AP flour	1 ½ cups
Cornstarch	1 cup
Baking powder	½ tsp.
Baking soda	½ tsp.
Salt	1 tsp.
Sparkling water	2 - 2 ½ cups
Lemon juice or vinegar	1 tsp.
Flour for coating	as needed
Vegetable oil	2 qt.
<i>Chutney</i>	
Red onion, small dice	¾ cup
Rice vinegar	½ cup
Sugar	½ cup
Watermelon, red or yellow, small dice	2 cups
Fresno chile, 1/8" slices, seeded	1 ea.
Mint, chiffonade	1 Tbsp.
Cilantro, chopped	1 Tbsp.
<i>Tartar Sauce</i>	
Watermelon rind, grated	½ cup
Mayonnaise	1 cup
Capers, chopped	¼ cup
Dill, chopped	¼ cup
Whole grain mustard	1 Tbsp.
Watermelon slices	4 ea.

Method

1. Cut each of the fish fillet into 2 pieces. Season with salt and pepper.
2. Mix together the dry ingredients for the batter and set aside.

3. *For the Chutney:* Combine onion, vinegar and sugar in sauce pot and cook on medium heat until reduced by $\frac{3}{4}$. Add the watermelon and Fresno chiles, and continue to cook for 5 more minutes until thickened. Cool and add the herbs, strain any excess liquid as needed.
4. *For the Tartar Sauce:* Squeeze any excess water from the watermelon rind. Combine all ingredients and mix well. Keep cold.
5. *For the Fish:* Mix dry ingredients from earlier, with the sparkling water and lemon juice until just combined. Do not overmix.
6. Dry the fish well, coat with flour, and dip into the batter.
7. Fill a pot with the oil so that it reaches $\frac{1}{2}$ way up the sides and heat to 350°F.
8. Place fish into the heated oil and fry until golden brown, about 3-4 minutes. Season with salt while warm.
9. Serve fish with the tartar sauce and the chutney. Garnish the plate with a slice of watermelon.

WATERMELON SUSHI WITH FRIED SHALLOTS AND GINGER LIME DRESSING

Yield: 4 Portions

Ingredients	Amounts
Watermelon, medium	1 ea.
<i>Marinade</i>	
Soy sauce	1/3 cup
Sugar	1/4 cup
Salt	1/4 tsp.
Ginger, minced	1 1/2 Tbsp.
Thai chilies or red serrano, minced	1 tsp.
Lime juice, freshly squeezed	1 1/2 Tbsp.
Mirin or rice wine	1 1/2 Tbsp.
Sesame seeds, toasted	1 Tbsp.
<i>Garnish</i>	
Shallots, thinly sliced	3 ea.
Canola oil	as needed
Red perilla, Thai basil, cilantro and/or shiso	2/3 cup
Sriracha sauce (optional)	1 Tbsp.
Pine nuts or sesame seeds, toasted (optional)	2 Tbsp.

Method

1. Cut watermelon into 3 logs about 2"x2"x8" wide. Using a serrated peeler, run serrated vegetable peeler (or use a julienne blade from Japanese mandolin) across the top and 2 sides, making serrated marks. Cut each log into 8 sushi shape pieces about 1" wide. Dab watermelon with paper towels to remove excess moisture. Transfer to glass tray.
2. *For the Marinade:* Combine all marinade ingredients.
3. Drizzle half of the marinade on watermelon cubes and set aside to chill and marinate for 15 minutes.
4. *For the Garnish:* Fry shallots in canola oil until crispy. Thinly slice Red Perilla, Thai basil, and/or cilantro to 1/8" inch (can be left whole if small).
5. *To Serve:* Remove watermelon pieces from marinade. Discard the marinade. Arrange the watermelon pieces in an attractive row on plate. Garnish with fried shallots, shredded perilla or shiso, pine nuts and sesame seeds. Squeeze a few dots of Sriracha sauce on plate. If desired, drizzle remaining marinade on top.

Note: At a distance, these elegant watermelon chunks look like tuna. Topped with aromatic herbs, crispy, savory fried shallots, and dots of heat from Sriracha sauce, it's an unexpected delightful taste experience. It also shows just how versatile watermelon can be!

Source: Chef Mai Pham, Star Ginger and Lemon Grass Kitchen, www.starginger.com

SHAKING BEEF ON WATERMELON AND WATERCRESS SALAD

Yield: 4 Portions

Ingredients	Amounts
<i>Beef</i>	
Oyster sauce	2 Tbsp.
Soy sauce	2 Tbsp.
Sugar	1 Tbsp.
Rice wine	2 Tbsp.
Cornstarch	2 tsp.
NY steak or other tender cut beef, cut into 3/4" cubes	1 1/3 lb.
 <i>Dressing</i>	
Fish sauce	3 Tbsp.
Water	3 Tbsp.
Lime juice	4 Tbsp.
Sugar	3 Tbsp.
Garlic, minced	2 tsp.
Ginger, minced	1 Tbsp.
Thai Chilies, minced	1 Tbsp.
 <i>Salad</i>	
Watercress	4 cups
Baby lettuces (green or red or oak)	2 cups
Watermelon, red seedless, cut into bite-size triangle slices about 1 1/2" by 1/4" thick	2 cups
Canola oil	3 Tbsp.
Red onions, cut lengthwise into 1/4" slices	1 cup
Garlic, minced	1 1/2 Tbsp.

Method

1. *For the beef:* Combine first 5 ingredients in mixing bowl and stir well. Add beef and set aside to marinate for 30 minutes.
2. *For the dressing:* Combine all dressing ingredients then stir, and set aside.
3. *For the salad:* Gently toss to combine watercress, baby lettuces, and watermelon.
4. Heat large 12" pan over high heat. Add oil, red onions, and garlic and stir to 20 seconds until fragrant. Add beef to pan and allow to sear mostly undisturbed for about 10-20 seconds before flipping over. This helps to brown the surfaces. Cook just until medium.
5. Remove from heat. Top salad mix with beef along with onions and juices. Drizzle about 1 1/2 tablespoons dressing on each serving and serve remaining dressing on the side.

Note: Inspired by the classic bo luc lac, this dish showcases the love of contrasts in the Vietnamese kitchen. Beef shaken in a fiery hot pan and served over cool watercress with crunchy watermelon. A drizzle of spicy, limey, gingery fish sauce brings all the flavors forward and together in perfect balance.

Source: Chef Mai Pham, Star Ginger and Lemon Grass Kitchen, www.starginger.com

SHRIMP AND WATERMELON POKE BOWL

Yield: 2 Portions

Ingredients	Amounts
<i>Sauce</i>	
Soy sauce	¼ cup
Sugar	¼ cup
Salt	½ tsp.
Ginger, minced	3 Tbsp.
Mirin or rice wine	3 Tbsp.
Toasted sesame seeds	2 Tbsp.
Shrimp, 31/40 ctn, P/D, tails off, raw	10 ea.
Watermelon, red mini seedless, cut into 2/3" cubes	2 cups
Canola oil	2 Tbsp.
Red onions, cut lengthwise into 1/8" slices	½ cup
<i>Salad</i>	
Brown or white rice, cooked	1 ½ cups
Spring mix lettuces	3 cups
Pineapple, cut into ½" cubes	½ cup
Avocado, cut into ½" cubes	½ ea.
Edamame or peas (frozen, cooked)	1/3 cup
Jalapeno, cut into thin 1/8" slices	½ ea.
Mint and/or Thai basil leaves and cilantro, cut into thirds	¼ cup
<i>Garnish</i>	
Quick Sriracha Aioli (recipe follows)	¼ cup
Onions, fried, fresh or store-bought	¼ cup
Lime wedges	2 ea.

Method

1. *For the Sauce:* Combine the ingredients. Set sauce aside.
2. In a bowl combine shrimp with half of the sauce and allow to marinate. In another bowl, combine watermelon with remaining sauce. Set both aside to marinate for 20 minutes.
3. Heat oil in saucepan over high heat. Add onions and stir until fragrant, about 2 minutes. Add shrimp with the marinade and cook just until done, about 2-3 minutes. Remove and set aside.
4. *For the Salad:* Place rice and spring mix in shallow bowl. Working in a circular pattern, top with shrimp along with onions and juice, pineapple, marinated watermelon, avocado,

edamame, jalapeno, and mint. Garnish with drizzle of Sriracha Aioli, some fried onions and a lime wedge.

Note: When it comes to making poke bowls, there are no rules! Instead of the traditional tuna, here we feature seared shrimp and watermelon -- a delectable cooked/raw combination -- along with a variety of vegetables for fun flavors and textures.

Source: Chef Mai Pham, Star Ginger and Lemon Grass Kitchen, www.starginger.com

WATERMELON-GLAZED LAMB CHOPS WITH WATERMELON SOFRITO AND POLENTA

Yield: 4 Servings

Ingredients	Amounts
<i>Watermelon Molasses</i>	
Seedless watermelon	3 ½ lb.
<i>Watermelon Glaze</i>	
Watermelon Molasses	4 Tbsp.
Dijon mustard	2 Tbsp.
Fresh thyme, finely minced	1 Tbsp.
Garlic cloves, grated on microplane	3 ea.
Lemon juice	2 Tbsp.
Olive oil	1 Tbsp.
<i>Watermelon Sofrito</i>	
Olive oil	½ cup
Shallots, finely minced	1 cup
Poblano peppers, finely minced	1 cup
Fennel seeds, toasted	1 Tbsp.
Spanish paprika	1 Tbsp.
Watermelon flesh, minced	1 lb.
Sherry vinegar	2 tsp.
Sea salt	to taste
<i>Polenta</i>	
Water or stock	5 cups
Coarse cornmeal/polenta	1 cup
Heavy cream	1 cup
Parmesan cheese, finely grated	¼ cup
Butter	2 Tbsp.
Salt	to taste
<i>Lamb Chops</i>	
Lamb chops, 3 - 4 oz. each	12 ea.
Sea salt	to taste
Olive oil	as needed
<i>Garnish</i>	
Fresh herbs (such as parsley, mint)	as needed

Method

1. *For the Watermelon Molasses:* Break down watermelon into chunks.

2. Puree in a food processor and strain through a fine mesh sieve over a receptacle. Press very gently on the solids for maximum extraction.
3. Transfer watermelon juice to a shallow pot and bring to a simmer over medium heat. Skim the surface and reduce flame to a low simmer.
4. Reduce the molasses by about 2/3, which takes about 4 hours depending on the pot used. Transfer to a smaller pot as this will prevent scorching around the sides. Simmer for about one more hour. The molasses is done when it has a thick syrupy consistency and a dark burgundy color.
5. Transfer to a sterilized mason jar or airtight container. Cool and refrigerate.
6. *For the Watermelon Glaze:* Mix all glaze ingredients together in a small bowl.
7. *For the Watermelon Sofrito:* Add olive oil, shallots and poblano to a sauté pan and sweat over medium-low heat.
8. Add fennel seeds and paprika and continue to sweat down until mixture starts to stick to the pan.
9. Add minced watermelon and reduce, stirring every couple of minutes until the mixture is thick. Adjust seasoning with sherry vinegar and salt.
10. *For the Polenta:* Bring liquid to a boil and add salt.
11. Gradually whisk in polenta to avoid clumping. Reduce heat to low and stir frequently to avoid scorching, about 30 minutes.
12. Whisk in heavy cream and cheese. Cook for another 10 minutes on low heat.
13. Before serving, stir in butter until evenly incorporated.
14. *For the Lamb Chops:* Preheat a grill or grill pan to high, and preheat an oven to 300°F. If you can close your grill, no need to use the oven.
15. Season each lamb chop liberally with salt and lightly coat with olive oil.
16. Sear lamb chops until a golden-brown crust is formed on all sides. Transfer to a sheet tray with a wire rack.
17. Brush each lamb chop liberally with the watermelon glaze. Transfer to a 300°F oven for 5 minutes or until the internal temperature of lamb reaches 135°F. Alternatively, you can transfer it back to your grill in a region off the direct heat and cover.
18. Serve lamb chops over a bed of about 2 oz. Watermelon Sofrito and about 4 oz. polenta. Garnish with chopped parsley and mint if desired.

Source: Magnus Young, Chef de Cuisine, Clif Family Winery and Bruschetteria Food Truck

SALADS

PHILIPPINE GRILLED WATERMELON AND PORK BELLY SALAD

Yield: 8 Portions

Ingredients	Amounts
<i>Pork Belly</i>	
Sugar	½ cup
Watermelon juice	1 cup
Rice vinegar	6 Tbsp.
Dark soy sauce	3 Tbsp.
Fish sauce	3 Tbsp.
Lime, juice of	1 ea.
Pork belly, raw, uncured, skin removed	3 lb.
 <i>Watermelon Rind Relish</i>	
Watermelon rind, peeled, cut into ¼ dice	1 ½ lb.
Light brown sugar	6 Tbsp.
Rice wine vinegar	1 cup
Lime juice	½ cup
Cilantro stems, cut into ¼" pieces	6 ea.
Garlic cloves, peeled and minced	2 ea.
Ginger, minced	1 tsp.
Salt	¾ tsp.
 <i>Watermelon Adobo Dressing</i>	
Watermelon, pureed	½ cup
Fish sauce	2 Tbsp.
Rice wine vinegar	½ cups
Light brown sugar	1 Tbsp.
Salt	2 tsp.
 <i>Salad</i>	
Red watermelon, 3 x 3" square pieces, cut about 1" thick	8 ea.
Yellow watermelon, 3 x 3" square pieces, cut about 1" thick	8 ea.
Peanut oil	¼ cup
Green onions, trimmed and sliced	3 ea.
Shallots, thinly sliced	3 ea.
Thai chilies, thinly sliced	2 ea.
Kaffir lime leaves, julienned	2 ea.

Ginger, 2" piece, peeled and minced	1 ea.
Cilantro leaves, torn	1 cup
Thai basil leaves, torn	1 cup
Sesame oil	2 tsp.
Peanut oil, for frying	8 cups
All-purpose flour	1 ½ cups
Salt	as needed
Ground black pepper	as needed

Method

1. *For the Pork Belly:* Preheat the oven to 325°F. Combine sugar, watermelon juice, rice vinegar, soy sauce, fish sauce and lime juice in a bowl and stir to combine.
2. Place pork belly in an oven proof dish and cover with the mixture. Cover with foil.
3. Braise belly for 2 hours in the oven. Chill. Once cold, cut the pork belly into 1 inch cubes.
4. *For the Watermelon Rind Relish:* Combine watermelon rinds with sugar, vinegar, lime juice, cilantro stems, garlic, ginger, and salt. Let sit for 1 hour refrigerated.
5. Combine all the dressing ingredients into a sauce pot, bring to a simmer, and cool.
6. *For the Dressing:* Place all the dressing ingredients together in mixing bowl and whisk together until combined.
7. *For the salad.* Coat watermelon pieces in peanut oil and grill on high until charred on both sides. Cut in half.
8. Coat pork belly in flour salt and pepper and deep fry at 350°F until crispy.
9. *To Assemble:* Toss pork belly with watermelon rind relish, and the rest of the salad ingredients. Toss with the dressing.
10. Plate grilled watermelon pieces with the pork belly salad on top. Garnish with basil leaves and additional rind relish.

BURMESE WATERMELON SALAD

Yield: 8 Portions

Ingredients	Amounts
Red watermelon, cut into ½" dice	2 lb.
Firm avocado, cut into ¼" dice	3 ea.
Green lentils, cooked	1 cup
Green beans, cooked, cut into ¼" pieces	1 cup
Ginger, minced	3 Tbsp.
Kaffir lime leaves, fine julienne	3 ea.
Peanuts, skinless	1 cup
Black sesame seeds	¼ cup
White sesame seeds	¼ cup
Coconut flakes	1 cup
Lime juice	¼ cup
Sugar	2 Tbsp.
Soy sauce	¼ cup
Fish sauce	¼ cup
Salt	1 tsp.
Peanut oil	½ cup
Mint leaves, torn	½ cup

Method

1. Combine watermelon, avocado, lentils, green beans, ginger and kaffir lime leaves in bowl. Toss gently to combine.
2. Heat a sauté pan on medium heat and add peanuts. Toast until browned and add sesame seeds and coconut. Toss frequently until coconut is browned and toasted. Remove from pan and cool.
3. Combine lime juice, sugar, soy sauce, fish sauce, and salt in a bowl. With a whisk, slowly add peanut oil to combine.
4. Pour dressing over the watermelon, add the toasted ingredients and toss gently to combine. Garnish with mint. Season to taste.
5. Serve at room temperature.

WATERMELON SALAD WITH PICKLED WATERMELON RIND, COTIJA, PEPITAS, CUMIN SEEDS, AND POBLANO CHILES

Yield: 6 Portions

Ingredients	Amounts
Pickled watermelon rind, finely diced (recipe index)	1 cup
<i>Dressing</i>	
Cumin seeds, toasted	1 Tbsp.
Lime juice	2 Tbsp.
Avocado oil	4 Tbsp.
Salt	as needed
Ground black pepper	¼ tsp.
Mini red seedless watermelon, peeled, cut into 1" cubes	1 ea.
Watercress	1 cup
Poblano chiles, charred, peeled diced	2 ea.
Cilantro, chopped	3 Tbsp.
Pepitas, toasted	4 Tbsp.
Cotija cheese, crumbled	¼ cup

Method

1. Prepare the pickled watermelon rind at least a day in advance.
2. *For the Dressing:* Combine toasted cumin seeds, lime juice, avocado oil, salt and pepper in a large bowl; stir well with a whisk and set aside.
3. Add the watermelon, watercress, poblano chiles, and cilantro to the bowl, and gently toss.
4. Arrange the salad on a serving plate and garnish with toasted pepitas, cotija, and diced pickled watermelon rind.

THAI WATERMELON RIND NOODLE SALAD WITH MINT, PEANUTS, AND SHRIMP

Yield: 8 Salad Portions

Ingredients	Amounts
Watermelon Rind, peeled	2 lb.
Carrots, large, peeled	1 ea.
Green beans, blanched slightly, thinly sliced	½ lb.
Cilantro, chopped	1/3 cup
Mint, chopped	2 Tbsp.
Chives, chopped	1 bu.
Shrimp, small, cooked	¼ lb.
<i>Dressing</i>	
Ginger, finely minced	1 tsp.
Packed light or dark brown sugar	¼ cup
White vinegar	2 Tbsp.
Lime juice (about 1 lime)	2 Tbsp.
Orange juice (about 1/2 orange)	¼ cup
Tamarind paste	1 Tbsp.
Water	¼ cup
Sriracha or chili sauce	4-6 dashes
Fish sauce	2 Tbsp.
Peanuts, toasted, chopped	½ cup

Method

1. Using a mandolin, cut the watermelon rind and carrots into a thin julienne.
2. Place green beans, watermelon rind and carrots in a large bowl with the herbs and shrimp.
3. In a medium-size bowl, combine all the dressing ingredients and whisk together.
4. Pour the dressing over the salad and mix well. Allow to stand for 5 minutes for the flavors to develop.
5. Garnish with peanuts.

WATERMELON AND AVOCADO MOSAIC WITH DUNGENESS CRAB SALAD

Yield: 6 Portions

Ingredients	Amounts
Watermelon, juiced, strained	2 cups
Gelatin	2 Tbsp.
Lemon juice	2 Tbsp.
Salt	1 tsp.
Yellow watermelon, seedless, small dice	2 cups
Red watermelon, seedless, small dice	2 cups
Avocados, slightly firm, small dice	1 ea.
<i>Crab Salad</i>	
Dungeness crabmeat, fresh lump	16 oz.
Lemon, zest of	1 ea.
Mayonnaise	¼ cup
Crème fraîche	¼ cup
Chives, minced	¼ cup
Micro greens	1 cup

Method

1. Let strained watermelon juice sit refrigerated for 1 to 2 hours until the solids have settled to the bottom. Decant the clear juice from the top leaving the solids behind.
2. Combine decanted watermelon juice, gelatin, lemon juice, and salt in a sauce pot and simmer until gelatin is melted. Skim as necessary and keep warm.
3. To make the mosaic: Place a piece of plastic wrap in the bottom of a mold*, holding in place by spraying the mold with water or pan spray before laying down the plastic.
4. Place pieces of watermelon and avocado in the mold, alternating red, yellow, and green colors, leaving a tiny space in between each item for the gelatin to settle.
5. Pour the gelatin mixture over the mold, making sure to barely cover the watermelon and avocado.
6. Place in the refrigerator to chill and set for 1 hour.
7. For the crab salad: Gently squeeze the crabmeat to remove any excess moisture.
8. Place the crabmeat, lemon zest, mayonnaise, crème fraîche, and chives in a medium mixing bowl. Gently toss the ingredients together until combined.
9. Remove the mosaic from mold and place on your serving dish, discarding plastic wrap. If desired, heat spoon or the edge of a knife and smooth the edges of the mosaic.
10. Place crab salad on top of mosaic and garnish with micro greens.

Note: *Instead of using an individual mold, the mosaic can be made in a sheet tray and cut to your desired shape.

DESSERTS

THAI WATERMELON, LIME AND COCONUT POPSICLES

Yield: 1 Quart

Ingredients	Amounts
Kaffir lime leaves	2 ea.
Thai bird chili	1 ea.
Sugar	2/3 cup
Sweetened shredded coconut	2 Tbsp.
Ginger, peeled and finely grated with a micro-plane	1 Tbsp.
Watermelon juice, strained	3 ½ cups
Lime juice	1 Tbsp.
Vanilla extract	½ tsp.
White rum (optional)	2 Tbsp.

Method

1. Muddle the kaffir lime leaves and Thai bird chili with the sugar in a mortar and pestle until crushed and fragrant.
2. Remove the leaves and chilies and reserve the sugar for the popsicle base mixture.
3. In a small bowl, toss the reserved sugar with coconut and ginger. Add watermelon juice, lime juice and vanilla, and stir until the sugar dissolves.
4. Once the sugar has dissolved, add rum if using, and mix well.
5. Fill up the popsicle molds with the watermelon mixture and place into the freezer until completely frozen, preferably overnight.
6. To unmold, remove the popsicles from the freezer and let stand at room temperature for 5 to 10 minutes, or quickly dip in warm water.

Note: Alternatively, freeze the watermelon mixture in an ice cube tray and serve these colorful and flavorful ice cubes in a beverage such as agua fresca, limeade, or a martini.

WATERMELON ICE POP

Yield: 6-8 Portions

Ingredients	Amounts
<i>Watermelon-Raspberry Concentrate</i>	
Raspberries, fresh or frozen	½ cup
Watermelon, red seedless, cut into 1" cubes	5 cups
Sea salt	¼ tsp.
Sugar	1/3 cup
Lime juice, freshly squeezed	2 Tbsp.
Ginger, minced	2 Tbsp.
Cayenne	½ tsp.
<i>Drink (optional)</i>	
Watermelon-Raspberry Concentrate (see above)	1 cup
Naturally flavored watermelon sparkling water or lemon tonic water, chilled	1/3 cup

Method

1. *For the Watermelon-Raspberry Concentrate:* Place all ingredients into blender and process until creamy. If you're also making drinks, double the ingredients and set aside ½ of the concentrate.
2. To make the ice pops, transfer remaining mixture into popsicle molds then insert frozen treat stick into the center. For best results, freeze the ice pops overnight.
3. *For the Drink:* Combine a cup of the Watermelon-Raspberry Concentrate with sparkling water. Stir well. Portion into shallow rock glasses then place an ice pop in the glass and serve. Alternately you can serve the ice pops on the side.

Note: Serve these ice pops as refreshing treats or make them smaller and serve as garnishes for drinks (with or without alcohol). For a quick cooler, double the watermelon mixture recipe and serve with watermelon infused sparkling water. It's a refreshing treat, with the ice pop resting against a shallow, wide mouth glass filled with brilliant red watermelon juice and perhaps an ounce of vodka!

Source: Chef Mai Pham, Star Ginger and Lemon Grass Kitchen, www.starginger.com

WATERMELON STACK CAKE

Yield: 8 Servings

Ingredients	Amounts
<i>Watermelon Molasses</i>	
Seedless watermelon	13 lb., 12 oz.
<i>Watermelon Butter</i>	
Watermelon puree, (from about 4 lb. watermelon)	8 cups
Lemon juice	¼ cup
Sugar	1 cup
Apple pectin	1 Tbsp. + 1 tsp.
<i>Cake</i>	
All-purpose flour	4 cups
Sugar	1 cup
Baking powder	1 Tbsp.
Cinnamon, ground	1 Tbsp.
Ginger, ground	1 tsp.
Cloves, ground	½ tsp.
Butter, melted	1 ½ cups
Buttermilk	1 ¼ cups
Watermelon Molasses	1 cup
Eggs, large	3 ea.
Vanilla extract	2 tsp.
Whipped cream (2 Tbsp. per slice)	½ cup

Method

1. *For the Watermelon Molasses:* Break down watermelon into chunks.
2. Puree in a food processor and strain through a fine mesh sieve over a receptacle. Press very gently on the solids for maximum extraction.
3. Transfer watermelon juice to a shallow pot and bring to a simmer over medium heat. Skim the surface and reduce flame to a low simmer.
4. Reduce the molasses by about 2/3, which takes about 4 hours depending on the pot used. Transfer to a smaller pot as this will prevent scorching around the sides. Simmer for about one more hour. The molasses is done when it has a thick syrupy consistency and a dark burgundy color.
5. Transfer to a sterilized mason jar or airtight container. Cool and refrigerate.
6. *For the Watermelon Butter:* Puree watermelon in a food processor.
7. Transfer puree to a non-reactive pot and add lemon juice. Bring to a simmer and reduce by half, about 2 ½ hours depending on pot being used. When done, it should have a maple syrup consistency and burgundy color.

8. Add sugar and bring temperature to 212°F, whisk in pectin, and continue to simmer for 5 minutes. Cool and transfer to a container and refrigerate.
9. *For the Cake:* Preheat oven to 350°F.
10. In a large bowl, mix dry ingredients together. Add the wet ingredients in a well in the middle of the dry ingredients. Fold together the dry and wet ingredients with a spatula, until a thick, homogenous batter is formed.
11. Using butter or pan spray, grease three 9" parchment-lined cake pans. If you do not have enough pans, bake the cakes in batches. Pour approximately 2¼ cups of batter in each pan. Gently tap the cake pans on a countertop to evenly distribute the batter.
12. Bake cakes for 20-25 minutes, rotating the pans halfway through the baking process. When done, they should be pale golden in color. Use a cake tester to verify. Transfer the pans to wire racks to cool for 20 minutes.
13. Once cooled, run a spatula around the edge of the cakes to free them from the pan and carefully invert them onto the racks. Remove the parchment paper from each cake. Cool for 3-4 hours.
14. *For Assembly:* Carefully slice each of the three cakes in half horizontally to create six total layers.
15. Using an offset spatula or pastry brush, liberally paint each layer with ¾ cup of *Watermelon Butter* and stack the layers on top of each other.
16. Dust the cake with powdered sugar, as desired, and serve with whipped cream.

Source: Magnus Young, Chef de Cuisine, Clif Family Winery and Bruschetteria Food Truck

DRINKS

WATERMELON AGUA FRESCA

Yield: 2 Quarts

Ingredients	Amounts
Watermelon, seeded, cut into large chunks, divided	8 cups
Water	1 cup
Sugar	1/3 cup
Lime juice	1/4 cup
Club soda or seltzer water, chilled	4 cups
Lime slices	as needed
Watermelon, small wedges, sliced	as needed

Method

1. Place the watermelon, water, and sugar in a blender, and purée. Poor through a coarse strainer into a large container.
2. Stir in the lime juice, and refrigerate until well chilled, about 4 hours.
3. To serve, stir in the seltzer water and watermelon cubes, and garnish with lime slices and watermelon wedges.

Note: This Watermelon Agua Fresca is delicious on its own and also pairs well with either rum or tequila to make a tasty watermelon cocktail.

WATERMELON SHRUB

Yield: 6 Portions

Ingredients	Amounts
Sugar	2 cups
Apple cider vinegar	2 cups
Watermelon, cubed	1 lb.
Water	as needed

Method

1. Heat sugar and vinegar on the stove, stirring constantly until the sugar is dissolved.
2. Add fruit and simmer to release the juices and flavors into the syrup.
3. Cool the mixture.
4. Strain out any solids.
5. Place in glass jar and add water to taste.
6. Allow it to rest in the refrigerator for 4 days, covered.
7. More sugar or vinegar can be added to taste.

VIETNAMESE WATERMELON “BOBA” TEA

Yield: 2 Portions

Ingredients	Amounts
Watermelon, red, cut into ½ x 6 x 6” slabs	1 ea.
Watermelon, yellow, cut into ½ x 6 x 6” slabs	1 ea.
Green tea leaves	½ cup
Condensed milk, can of	½ ea.
Ice	1½ - 2 cups
Mint sprigs	4 ea.

Method

1. Place watermelon slabs into cryovac bags and compress at 99%. Remove from bags.
2. With a small Parisian knife or miniature melon baller, scoop out watermelon “boba” into ¼-inch balls until you have 1 cup.
3. Puree and strain the remaining watermelon scraps.
4. Place 4 cups of the watermelon juice into a pot and reduce by half, skimming off any foam that forms.
5. Add 4 cups of water and ½ cup green tea leaves into another pot, heat to a simmer.
6. Remove from heat and strain. Cool slightly.
7. In a pitcher filled with ice, add the reduced watermelon juice, tea, and condensed milk. Mix vigorously.
8. Pour the watermelon tea into the cups.
9. Place ½ cup of “boba” into each of 2 glasses.
10. Garnish with mint sprigs.

ICY SPICY WATERMELON MOJITO

Yield: 4 Portions

Ingredients	Amounts
<i>Syrup</i>	
Mint leaves, torn into thirds	20 ea.
Sugar	½ cup
Water	1 ½ cups
Ginger, cut into thin strips	¼ cup
Sea salt	½ tsp.
Lime juice, freshly squeezed	¼ cup
Mint leaves	16 ea.
Lime, cut into 8 wedges	1 ea.
Watermelon, red seedless, pureed but not strained	6 cups
Thai chili, cut into thin rings, seeds discarded (or ¼ tsp. cayenne)	1- 2 ea. (to taste)
Light rum	8 oz.
Watermelon Mint Infused Vodka, either house-made or store-bought, such as Smirnoff Zero Sugar Infusions Watermelon & Mint	2 oz.
Angostura bitters	8 drops
Ice	6 cups
Club soda or citrus infused tonic	1 cup
<i>Garnishes</i>	
Watermelon, cut into 1" cubes	4 ea.
Skewers, 6"	4 ea.
Mint sprigs	4 ea.

Method

1. *For the Syrup:* Place syrup ingredients in saucepan and bring to soft boil. Cover and simmer for 3 minutes. Remove from heat and allow to steep another 30 minutes. Strain and chill.
2. For each drink, place 4 mint leaves and 2 lime wedges in a hi-ball glass. Muddle lightly. Add about 1 ½ oz. syrup, 6 oz. watermelon puree, 1-2 rings of chilies, 2 oz. rum, 0.5 oz. watermelon-mint vodka, and 2 drops Angostura bitters. Add enough ice to almost fill glass then add splash of club soda. Give it one stir.
3. Thread 1 watermelon cube on skewer then lay on top of glass rim. Add mint sprig to the glass and serve.

Variation: Rather than creating each drink individually, you can combine all liquid ingredients, then portion into individual glasses.

Note: Built on the charm of Caribbean rum and sugar cane sweetness, this cocktail celebrates, in the Thai manner, the magic of watermelon when paired with bruised chilies, mint, and ginger. Jazz it up with fun garnishes like a carved, sizeable chunk of watermelon, or even a watermelon satay!

Source: Chef Mai Pham, Star Ginger and Lemon Grass Kitchen, www.starginger.com

MELONCHELADA

Yield: 4+ Servings

Standard Serving Size = 1 pint

Ingredients	Amounts
<i>Melonchelada Juice</i>	
Seedless watermelon, chopped, (or as needed to yield 2 cups juice)	1.3 lb. flesh
Mexican lager, chilled	48 oz.
Hot sauce	1 tsp.
Worcestershire	1 Tbsp.
Lime juice	½ cup
<i>For Rim</i>	
Flaky sea salt	2 Tbsp.
Tajin seasoning	1 Tbsp.
Lime wedge	4 ea.
Watermelon wedge dusted with chili	4 ea.
Ice	as needed

Method

1. *For the Melonchelada Juice:* Cut a quarter of a seedless watermelon into chunks.
2. Puree in a blender or food processor and strain the juice. The yield should be about 2 cups. Discard the solids or save for watermelon butter. Chill the juice.
3. Mix watermelon juice with beer, hot sauce, Worcestershire, and lime juice.
4. *For the Rim:* Combine flakey salt and Tajin and place on a dish.
5. Using 12-16 fluid-ounce frosty cold glasses, wipe the rims with a lime wedge. Invert the glass into the dish to coat with the salt and Tajin mixture.
6. Add ice to each glass and pour the melonchelada into each glass. Garnish with a wedge of watermelon dusted with chili powder or Tajin.

Source: Magnus Young, Chef de Cuisine, Clif Family Winery and Bruschetteria Food Truck

CONDIMENTS

NORTH AFRICAN PRESERVED WATERMELON CHUTNEY

Yield: 8 Portions

Ingredients	Amounts
Watermelon rind, peeled	2 lb.
Cilantro leaves and stems	1 bu.
Mint	1 bu.
Salt	2 Tbsp.
White vinegar	1 ¼ cups
Water	1 ½ cups
Sugar	1 cup
Cinnamon stick	1 ea.
Garlic cloves, smashed	4 ea.
Ginger, 1" piece, smashed	1 ea.
Preserved lemon, rind only, ¼" dice	1 ea.
Red Fresno chile, seeded, ⅛" dice	1 ea.
Cumin seeds, ground	½ tsp.
Caraway seeds, ground	½ tsp.

Method

1. Cut watermelon rinds into ½-inch dice.
2. Mince the cilantro stems and set aside, saving the leaves for later use.
3. Boil salt, vinegar, water, sugar, cinnamon, garlic, ginger, and cilantro stems for 5 minutes. Strain.
4. Place watermelon rind in the boiling mixture and simmer for 5 minutes. Cool.
5. Add the preserved lemon, Fresno chile, cumin and caraway. Mix to combine.
6. Weigh down and refrigerate overnight.
7. Rough chop the cilantro and the mint leaves, and set aside.
8. Drain excess liquid away, mix together with the chopped mint and cilantro. Taste and adjust seasoning if necessary.

Note: Serve this chutney with a protein, in a sandwich, or on a cheese plate.

PICKLED WATERMELON RIND

Yield: 2 Quarts

Ingredients	Amounts
Watermelon rind	3-4 lb.
Apple cider vinegar	2 cups
Water	1 cup
Sugar	$\frac{3}{4}$ cups
Candied ginger, minced	$\frac{1}{3}$ cup
Salt	1 Tbsp.
Aleppo red pepper flakes	1 tsp.
Allspice berries	1 tsp.
Star anise pod	1 ea.

Method

1. Remove all of the watermelon's green peel, and slice off most of the flesh, leaving about $\frac{1}{4}$ to $\frac{1}{2}$ inch of watermelon flesh. Cut the rind into 1-inch cubes.
2. Bring the apple cider vinegar, water, sugar, ginger, salt and spices to a boil over medium-high heat in a medium 2-quart saucepan. Hold the boil for 60 seconds then carefully add the watermelon. Return to a boil and turn off the heat.
3. Move the pickles to a 2-quart jar using a canning funnel and ladle. Pour on as much of the pickling juice as possible. Loosely place the lid on the jar and leave at room temperature until cool.
4. Once cool, tighten the lid and refrigerate. Consume within a month. These pickles must be refrigerated.

WATERMELON MOLASSES

Yield: 2 Quarts

Ingredients	Amounts
<i>For the Simple Syrup</i>	
Water	¼ cup
Sugar	1 cup
Lime juice	¼ cup
Salt	a pinch
Olive oil	1 Tbsp.
Watermelon, puréed	6 cups

Method

1. To make the simple syrup, combine the water and sugar in a small saucepan over medium heat. Stir until the sugar has dissolved, remove from the heat, and allow the syrup to cool completely before using.
2. Combine the lime, salt, olive oil, simple syrup and watermelon purée in a wide pan and bring to a simmer over medium heat. Skim off any foam that may form.
3. Cook until the liquid has reduced to a molasses-like consistency and it coats the back of a metal spoon, about 10 to 15 minutes.
4. Remember that the molasses will thicken further as it cools. Allow the molasses to cool completely before serving or storing. The watermelon molasses lasts for up to three months in the refrigerator.

CANDIED WATERMELON RIND

Yield: 6 Portions

Ingredients	Amounts
Watermelon rind	2 lb.
Salt	½ cup
Water	2 qt.
Sugar	1 cup
White balsamic vinegar	2 cups
Cloves, whole	1 tsp.
Cinnamon stick	1 ea.
Sugar for coating	2 qt.

Method

1. To prepare the watermelon rind, remove the green peel and all the red flesh and cut into 3-inch by ¼-inch pieces.
2. Mix salt with water and soak rind overnight at room temp.
3. Drain, and cook rind in fresh water until just tender, about 5 minutes. Drain it and set aside.
4. Combine vinegar, and spices and sugar. Boil for 5 minutes. Add rind and boil until rind is clear. Remove from heat and let stand at room temp until cooled.
5. Drain the rinds well, remove the spices, place ½ of the remaining sugar on a pan and place the rinds on the sugar. Cover with remaining sugar.
6. Leave to set for 1 day at room temp, uncovered.
7. Shake off excess sugar and store in an airtight container up to 2 weeks.
8. Use the candied watermelon rind as a garnish for cocktails and drinks, dip in chocolate for a sweet, sour, and salty snack, or use as a garnish for cakes, tarts, cupcakes, and cookies.

QUICK SRIRACHA AIOLI

Yield: 1 Cup

Ingredients	Amounts
Mayonnaise	1/3 cup
Garlic, finely minced	1 tsp.
Salt	1/4 tsp.
Sriracha sauce	1 Tbsp.
White vinegar	1 Tbsp.
Paprika	1/2 tsp.
Cayenne (optional)	1/2 tsp.

Method

1. Combine all ingredients and stir well to blend. Set aside for 20 minutes to allow flavors to meld.

Note: Not only does this versatile sauce give body and flavor to poke bowls, but it's also delicious as a dip for any fried and grilled foods such as grilled fish and fried cauliflower.

Source: Chef Mai Pham, Star Ginger and Lemon Grass Kitchen, www.starginger.com

SABICH WITH WATERMELON SALAD AND WATERMELON RIND “AMBA”

Yield: 4 Servings

Standard Serving Size = 1 Pita

Ingredients	Amounts
<i>Watermelon Rind Amba</i>	
Extra virgin olive oil	¼ cup
Watermelon rind, roughly chopped, (Watermelon peeled first)	1.2 lb.
Shallots, roughly chopped	2 ea.
Garlic, cloves, roughly chopped	2 ea.
Yellow mustard	1 Tbsp.
Fenugreek, ground	½ tsp.
Cumin, ground	½ tsp.
Sumac	¼ tsp.
Turmeric	¼ tsp.
Apple cider vinegar	¼ cup
Lemon juice	to taste
Salt	to taste
<i>Watermelon Salad</i>	
Watermelon flesh, seeded, small dice	8 oz.
Watermelon rind, peeled, small dice	4 oz.
Persian cucumber, small dice	4 oz.
Red onion, small dice	4 oz.
Parsley, finely chopped	1 bunch
Extra virgin olive oil	¼ cup
Lemon juice	¼ cup
Salt	to taste
<i>Tahini Sauce</i>	
Tahini	4 Tbsp.
Water	4 Tbsp.
Lemon juice	2 Tbsp.
Cumin, ground	¼ tsp.
Garlic powder	½ tsp.
Onion powder	½ tsp.
Salt	to taste
Black pepper	to taste
<i>Hard Boiled Eggs</i>	
Large eggs	4 ea.

Roasted Eggplant

Globe eggplant, small to medium-sized	2	ea.
Salt	to	taste
Black pepper	to	taste
Olive oil	as	needed
Pita, (6-inch) toasted, halved	4	ea.

Method

1. *For the Watermelon Rind Amba:* Heat olive oil in a large sauté pan, and sweat the roughly chopped watermelon rind, shallots and garlic, until it reduces by half. Add spices to bloom, add apple cider vinegar, and then reduce by a quarter.
2. Puree the mixture in a blender until smooth. Add lemon juice and salt to taste.
3. *For the Watermelon Salad:* In a large mixing bowl, toss together the diced watermelon flesh and rind, cucumbers, red onion and parsley.
4. Combine with olive oil and lemon juice, and adjust seasoning with salt as needed.
5. *For the Tahini Sauce:* Combine all ingredients together in a mixing bowl and whisk until smooth. Adjust seasoning as necessary.
6. *For the Hard-Boiled Eggs:* Place eggs in a pot and cover with cold water by 1 inch. Bring to a boil over medium-high heat. Cover the pot, remove from the heat, and set aside 9 minutes. Drain eggs, cool in ice water and peel. Quarter the eggs and set aside.
7. *For the Roasted Eggplant:* Peel three stripes down each eggplant and cut into ½"-thick slices. For smaller eggplant, slice lengthwise. For larger eggplants, cut into rounds.
8. Season each piece with salt and pepper and drizzle with olive oil.
9. Lay on a parchment-lined sheet tray and bake at 400°F for 20-30 minutes, until golden brown and tender.
10. *To Serve:* Fill each pita pocket with Tahini Sauce, Watermelon Rind Amba, slices of roasted eggplant, hard boiled eggs, and Watermelon Salad. Garnish each Sabich with more Watermelon Rind Amba and Tahini Sauce.

Source: Magnus Young, Chef de Cuisine, Clif Family Winery and Bruschetta Food Truck

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