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Watermelon and Cucumber Salad

Ingredients:

2 cups seeded and diced (3/4-inch) watermelon
1 pint heirloom cherry tomatoes, halved
1 hothouse cucumber, peeled, halved lengthwise, cut into 1/2-inch pieces
2 tablespoons extra-virgin olive oil
1/4 cup slivered fresh basil leaves
1/2 cup feta cheese, drained and crumbled

Preparation:

Prepare all of the ingredients ahead of time and reserve them separately.

Just before serving, drain the watermelon, tomatoes and cucumber in a colander. Transfer to a bowl. Toss with the olive oil, basil, feta cheese, and cracked black pepper.



Watermelon Salsa

Bon Appétit | July 2000

by Steven Raichlen

Yield: Makes about 4 cups

ingredients

- 1/4 cup fresh lime juice
- 2 tablespoons (packed) golden brown sugar
- 3 cups chopped seeded watermelon
- 1 cup chopped seeded honeydew melon or cantaloupe
- 1 medium cucumber, peeled, seeded, chopped
- 1/2 cup chopped red onion
- 1/4 cup chopped fresh mint
- 2 tablespoons finely chopped crystallized ginger
- 2 tablespoons minced seeded jalapeño chilies

preparation

Whisk lime juice and sugar in large bowl until sugar dissolves. Add watermelon and all remaining ingredients; toss gently. Season with salt and pepper. (Can be prepared 2 hours ahead. Cover and chill.)

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Brochettes of Melon, Prosciutto, and Fresh Mozzarella

Adapted from Epicurious.com

Ingredients:

1/2 cup olive oil

1/3 cup (packed) fresh basil leaves plus sprigs for garnish

1 medium shallot, quartered

1 small (about 2-pound) cantaloupe, halved crosswise, seeded, cut into 6 wedges, peeled

6 small fresh water-packed mozzarella balls or one 8-ounce ball,* drained

6 thin slices prosciutto, cut in half lengthwise, gathered into ruffle

6 8-inch wooden skewers

Salt & Pepper

Preparation:

Using on/off turns, puree olive oil, 1/3 cup basil, and shallot in processor until basil and shallot are finely chopped.

Cut each cantaloupe wedge crosswise in half. If using large mozzarella ball, trim and cut into 6 cubes. Alternate 1 melon piece, 1 piece ruffled prosciutto, 1 mozzarella ball or cube, 1 more prosciutto piece, and 1 more melon piece on each skewer. (Can be prepared 2 hours ahead; cover and refrigerate. Bring to room temperature 15 minutes before serving.)

Arrange skewers on platter. Drizzle with basil oil and sprinkle with cracked black pepper and salt. Garnish with basil sprigs.

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Watermelon Granita

Adapted from Epicurious.com

Ingredients

- 4 cups (1 3/4 pounds) cubed seedless watermelon (from a 4 pound melon)
- 1/2 cup sugar
- 1 tablespoon fresh lime juice

Preparation

Purée all ingredients in a blender until smooth. Pour into a 9x9x2" metal baking pan. Freeze mixture for 1 hour. Stir, mashing any frozen parts with the back of a fork. Cover and freeze mixture until firm, about 2 hours. Using a fork, scrape granita vigorously to form icy flakes. DO AHEAD: Can be made 3 days ahead. Cover tightly with foil and keep frozen. Give it a quick scrape before serving.

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Watermelon and Cucumber Salad

Ingredients:

2 cups seeded and diced (3/4-inch) watermelon
1 pint heirloom cherry tomatoes, halved
1 hothouse cucumber, peeled, halved lengthwise, cut into 1/2-inch pieces
2 tablespoons extra-virgin olive oil
1/4 cup slivered fresh basil leaves
1/2 cup feta cheese, drained and crumbled

Preparation:

Prepare all of the ingredients ahead of time and reserve them separately.

Just before serving, drain the watermelon, tomatoes and cucumber in a colander. Transfer to a bowl. Toss with the olive oil, basil, feta cheese, and cracked black pepper.

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Spicy Watermelon Salad

Ingredients:

2 cups seeded and diced (3/4-inch) watermelon
2 tablespoons extra-virgin olive oil
Ground Black Pepper to taste
1 cup feta cheese, drained and crumbled
1/4 teaspoon red chili flakes

Preparation:

Prepare all of the ingredients ahead of time and reserve them separately.

Just before serving, drain the watermelon in a colander. Reserve the juice from watermelon. (See below) Transfer watermelon to a bowl. Toss with the olive oil, feta cheese, chili flakes and cracked black pepper. Basil or mint is a great addition to this salad.

Optional Cocktail: Mix watermelon juice and plain vodka to make your own watermelon vodka. Serve over ice, drink immediately and bask in the glory of summer!

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Jicama-Melon Salad

Adapted from Epicurious.com

Ingredients:

1 large jicama, peeled and cut into 1/4-inch-wide strips
3 navel oranges, peeled and sectioned with pulp and membrane removed
1 large cantaloupe or honeydew melon, peeled, seeded, and cut into bite-size chunks
1/2 cup pomegranate seeds
1 cup fresh lime juice
2 sprigs cilantro, chopped
1 teaspoon sea salt
1/2 teaspoon fresh cracked pepper
1/2 teaspoon chili powder (optional)

Preparation:

In a nonreactive bowl, combine jicama and fruit. Toss with lime juice, cilantro, and salt and pepper. Refrigerate about 1 hour to allow flavors to meld. Toss with chili powder before serving.

Chef's Note: The ingredients can be prepared a day ahead and refrigerated, without the lime juice. Otherwise, the salad will become too acidic as it sits overnight. Simply toss the lime juice in just before serving.

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Honeydew Melon in Coconut Milk

Ingredients:

1 (13- to 14-ounce) can well-stirred unsweetened coconut milk
3 tablespoons sugar
1 1/2 teaspoons fresh lime juice, or to taste
1 large honeydew melon (5lbs), chilled

Preparation:

Stir together coconut milk, sugar, and lime juice in a small metal bowl until sugar is dissolved, then quick-chill in a metal bowl set in a larger bowl of ice and cold water, stirring occasionally, about 6 minutes.

Halve melon and discard seeds. Scoop melon into balls with cutter.

Divide melon among 8 serving dishes, then pour coconut milk over top. Serve immediately.

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Grilled Halloumi with Watermelon & Basil/Mint Oil

Adapted from Epicurious.com

Ingredients

- 1/2 cup coarsely chopped fresh basil
- 3 tablespoons coarsely chopped fresh mint plus thinly sliced mint for garnish
- 1 garlic clove, coarsely chopped
- 1/2 cup extra-virgin olive oil plus more for brushing
- Kosher salt and freshly ground black pepper
- 3/4 pound cherry tomatoes on the vine
- 1 8-9-ounce package Halloumi cheese, cut crosswise into 8 slices
- 6 small triangles thinly sliced watermelon, rind removed

Preparation

Build a medium-hot fire in a charcoal grill, or heat a gas grill to high. Purée basil, 3 tablespoons mint, and garlic in a blender. With machine running, add 1/2 cup oil. Set a strainer over a small bowl; strain, pressing on solids. Season with salt and pepper.

Brush grill rack with oil. Drizzle 2 tablespoons basil-mint oil over tomatoes and cheese; season with salt and pepper. Grill tomatoes, turning occasionally, until charred and bursting, about 4 minutes. Grill cheese until nicely charred in spots and beginning to melt, about 45 seconds per side.

Arrange melon on a platter. Top with cheese and tomatoes. Drizzle remaining herb oil over; garnish with sliced mint.

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Cantaloupe Sorbet

Adapted from Epicurious.com

Ingredients:

2/3 cup sugar

1/2 cup water

3 cups 1-inch pieces peeled seeded cantaloupe (about 1/2 cantaloupe)

Fresh Basil for Garnish, julienned

Preparation:

Combine sugar and water in medium saucepan. Stir over medium heat until sugar dissolves. Bring to boil. Transfer to 11x7x2-inch glass dish and chill until cold, about 2 hours.

Puree cantaloupe in blender until smooth. Add to sugar syrup in dish and stir until well blended. Freeze until almost firm, stirring occasionally, at least 3 hours or overnight.

Transfer cantaloupe mixture to large bowl. Using electric mixer, beat until fluffy. Return to freezer and freeze until firm (do not stir), at least 3 hours or overnight. (Sorbet can be prepared 3 days ahead.) Cover and keep frozen. Serve using small ice cream scoop and top with julienned basil.

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Cantaloupe Granita

Ingredients:

2 cups coarsely chopped cantaloupe
1/4 cup sugar, or to taste
1/2 tablespoon fresh lemon juice, or to taste
1 cup ice cubes

Preparation:

Purée all ingredients in a blender until smooth, then pour into a 13- by 9- inch metal pan and freeze until mixture becomes a firm slush, at least 40 minutes. Scrape with a fork and serve in chilled glasses.

Just what you need to cool down on a hot summer day!