

## RECIPE

# Watermelon Salsa



**Yield: 3 cups**

**Prep Time: 15 minutes**

**Total Time: 15 minutes**

## Ingredients

- 1 1/2 teaspoons lime zest (from about 1 lime)
- 1/4 cup fresh lime juice (from about 3 limes)
- 1 tablespoon sugar
- Freshly ground pepper
- 3 cups seeded and finely chopped watermelon
- 1 cucumber, peeled, seeded and diced
- 1 mango, peeled and diced
- 1 jalapeno pepper, seeded and minced
- 1 small red onion, finely chopped
- 8 fresh basil leaves, finely chopped
- 1/2 teaspoon garlic salt
- Tortilla or pita chips, for serving

## Preparation

1. Stir together the lime zest, lime juice, sugar and 3/4 teaspoon pepper in a bowl. Add the watermelon, cucumber, mango, jalapeno, onion and basil and toss gently. Chill the salsa until ready to serve.
2. Add the garlic salt just before serving. Serve with chips.

## Did You Know?

1. August 3rd is National Watermelon Day, and throughout summer, the backyard mainstay is added to drinks and served as dessert at barbecues across the country. Here are some tasty facts about this colorful, summertime treat.
2. Watermelon are both a fruit and a vegetable. Thanks to their sweet taste, watermelons are most commonly considered a fruit. And they do grow like fruit, originating from flowers that have been pollinated by bees, and, from a botanical perspective, they're fruits because they contain seeds. But many gardeners think of them as vegetables, since they grow them in their gardens alongside other summer veggies like peas and corn. Not to mention, watermelon is classified as part of a botanical family of gourds that includes other culinary vegetables like cucumber, squash, and pumpkin.
3. They come in 1200 different varieties.
4. They're the official state vegetable of Oklahoma.
5. Farmers in Japan have perfected the art of growing them in odd shapes. In Japan, farmers have been growing cube-shaped watermelons for the past 40 years, forcing them into their square shape by cultivating them in box-like braces.