

Watermelon Three Ways



FROM THE KITCHEN OF
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Summer could be reclassified as "watermelon season" in the Macomber household. It feels like this time of year I am always looking for new creative ways to sneak this juicy fruit into my meals. Here are three of my new favorite ways!

Ingredients

Watermelon Lemonade

Makes 4 cups

- 1 ½ cups chopped watermelon
- ½ cup lemon juice
- 3 Tablespoons sugar
- 2 cups water

Watermelon Sorbet

Serves 2

- 2 ½ cups cubed watermelon
- 1 Tablespoon sugar
- 3 Tablespoons lime juice

Watermelon Skewers

Makes 10

- 1 cup balsamic vinegar
- 5 strips prosciutto
- 10 1-inch cubes fresh mozzarella cheese
- 10 1-inch cubes watermelon

Directions

Puree watermelon, lemon juice, and sugar in a blender until very smooth. Transfer into a pitcher, then stir in the water. Serve chilled.

Freeze watermelon cubes until solid. Dissolve the sugar in the lime juice, then transfer to a blender with the frozen watermelon cubes. Puree until slushy and all big chunks of watermelon are crushed. Serve immediately, or freeze, tightly covered, for later use.

Bring balsamic vinegar to a boil over high heat. Continue to boil until liquid is reduced to about 2 Tablespoons. Let cool to room temperature. Slice each prosciutto strip in half lengthwise. Stack a cube of mozzarella, then a strip of prosciutto, then a cube of watermelon; skewer with an appetizer toothpick. Drizzle the balsamic reduction on top just before serving.