

# In the Kitchen Chef Harry

Chef Harry has a unique, warm and casual style that makes the average cook feel like they can prepare his recipes as easy as any professional.

He considers himself a "cook" more than a chef who simply loves to prepare fresh, unique flavor combinations for his family and guests. But, the best thing about Chef Harry's preparations is that while they're unique, they are simple and easy, and they leave the cook with plenty of time and energy to enjoy the meal and their company. Chef Harry has developed many ways in which consumers can work healthy and delicious watermelon into their everyday menu.

**New Recipes – All recipes appear on the CD-ROM.**

**Enjoy these new ideas for this year:**

Grilled Scallop and Watermelon Kebabs  
Grilled Kielbasa with Watermelon Relish  
Crabcakes with Watermelon Dipping Sauce  
Watermelon Oat Crumble  
Watermelon and Peaches Dessert  
Watermelon Grapefruit Shooters  
Minced Grilled Chicken Salad Cups  
with Watermelon  
Shrimp and Watermelon Watercress Salad  
Watermelon Citrus Soup  
Pulled Pork and Watermelon BBQ Sauce  
Watermelon Pad Thai  
Watermelon and Pineapple Skewers  
Fluffy Watermelon Salad

## Kids will Love These Recipes!

Snow Capped Watermelon Mountains  
Watermelon Rubik's Cube  
My Favorite Vegetable Casserole  
Watermelon Cupcakes  
Watermelon Snow Cones  
Watermelon in a Blanket  
Watermelon Pizza Supreme



## Food Service Recipes

Harry has also taken some of his favorite watermelon recipes and revised them specifically for food service operators.

Toasted Tomatillo and  
Watermelon Salsa  
Breakfast a Go-Go  
Watermelon Dippers  
Watermelon Cosmicopolitan  
Grilled Shrimp and Watermelon  
Lemongrass Glaze