

# Watermelon Fire and Ice Salsa

- 3 cups de-seeded & chopped watermelon
- 1/2 cup diced green peppers
- 2 tablespoons lime juice
- 1 tablespoon diced cilantro
- 1 tablespoon diced green onion
- 1-2 tablespoons diced jalapeño peppers

Combine ingredients; mix well and cover. Refrigerate 1 hour or more.

Makes 3 cups. Serve with chips or as a garnish for chicken and fish.



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