



Watermelon Flavor Pairings

The flavor, texture and color of watermelon pairs well with so many flavors. Use this pairing guide for recipe ideation inspiration.

HERBS

Basil, fresh	Oregano, dry
Cilantro	Parsley
Dill, fresh	Rosemary
Ginger, fresh	Sage
Lemongrass	Tamarind
Mint	Thyme

SPICES

Allspice	Cinnamon	Garlic	Sage
Black Pepper	Cloves	Jerk Spice	Sweet Thai Chili
Cajun Spices	Coriander	Madras Curry	Tamarind
Cayenne Pepper	Cumin	Mustard Seeds	Thai Red Curry
Celery Seed	Dried Mild Chilis	Paprika, sweet, smoked	Tumeric
Chile	Flakey salt	Roasted garlic	Vanilla

DRESSINGS/SAUCES

BBQ Sauce
Chimichurri
Dijon Mustard
Harissa
Vinegar, apple cider, balsamic, red wine
Za'atar
Carmel
Mayonaisse
Olive Oil
Tea, black, green

FRUITS

Avocado
Berries
Coconut
Grapefruit
Kaffir Lime
Lemon
Lime
Mango
Orange
Pineapple
Pomegranate
Tomato

VEGETABLES

Arugula	Kale	Spring mix
Cabbage	Olive, black	Squash
Carrot	Onion, caramelized,	Sweet Pepper, roasted
Cauliflower	celery, green,	Watercress
Celery	red, sweet	Zucchini
Chilis	Potatoes, white, sweet	
Corn, roasted	Romaine	
Cucumbers	Spinach	
Fennel		
Jalapeños		
Jicama		

GRAINS/NUTS/BEANS/LEGUMES

Almonds	Rice
Black Beans	Rye
Cashews	Sunflower Seeds
Edamame	Walnuts
Kamut	Wheat
Quinoa	Graham Crackers

DAIRY

Blue Cheese	Gouda
Cream	Parmesan
Creme Fraiche	Pepper Jack
Feta	Sour Cream
Fresh Mozzarella	Yogurt
Goat Cheese	

PROTEIN

Bacon	Fish, grilled	Pork, roasted
Beef, grilled	Lamb	Salmon
Chicken, grilled, fried	Lobster	Scallops
	Oysters	Shrimp

MISCELLANEOUS

Agave	Honey
Choclate, dark, milk, white	Tequila

FLAVOR AFFINITIES

Watermelon + cilantro + cream + tequila
Watermelon + fennel + lemon juice + parsley + salt
Watermelon + feta cheese + red onion
Watermelon + kaffir lime + vanilla

Source: *The Flavor Bible*, by Karen Page and Andrew Dornenburg

COOKING TECHNIQUES

Juice	Compress	Jell, gelée
Puree	Pickle	Foam
Glaze	Infuse	Consommé
Grill, sear	Carbonate	