SWEET MEETS SPICY

Watermelon Margarita

**Blended Watermelon Margarita**

Makes: 2 margaritas

1 1/2 ounces lime juice
2 cups seedless watermelon, cubed and frozen
1/2 cup water
1 ounce elderflower liqueur
2 ounces lime juice
4 ounces silver tequila
2 cups seedless watermelon, cubed
1 cup sugar
ice
coarse salt
lime wedges

**Watermelon Simple Syrup**

To make watermelon simple syrup: In a small saucepan over medium heat, combine watermelon and sugar. Use medium heat. Bring to a simmer, stir well until all sugar is dissolved. Remove from heat and let cool. Store in airtight container in the refrigerator.

**Watermelon Juice**

To make watermelon juice: In a blender, combine watermelon, water, tequila, lime juice, elderflower liqueur, and salt. Blend until smooth.

Pour into two chilled margarita glasses and garnish with lime wedges.

**Watermelon Simple Syrup**

Makes: 2 margaritas

2 cups seedless watermelon, cubed
1 cup sugar
ice
coarse salt
lime wedges

**Watermelon Margarita on the Rocks**

Makes: 2 margaritas

1 1/2 ounces lime juice
2 cups seedless watermelon, cubed and frozen
1/2 cup water
1 ounce elderflower liqueur
2 ounces lime juice
4 ounces silver tequila
2 cups seedless watermelon, cubed
1 cup sugar
ice
coarse salt
lime wedges

**Watermelon Juice**

To make watermelon juice: In a blender, combine watermelon, sugar, lime juice, elderflower liqueur and salt. Blend until smooth.

Pour into two chilled margarita glasses and garnish with lime wedges.

**Watermelon Salsa**

Makes: 3 cups

1 can (4 ounces) diced green chilies, drained
1 avocado, peeled, seeded and chopped
2 tablespoons diced red onion
1/4 cup chopped cilantro
2 teaspoons lime juice
1/3 cup fat-free sour cream
16 ounces fat-free refried beans
1/2 cup watermelon juice
1/2 cup lime juice
1 cup sugar
1/2 cup watermelon simple syrup

**Fire and Ice Salsa**

1-2 tablespoons finely diced jalapeno
1/2 cup finely diced green peppers
1 tablespoon finely sliced garlic
2 tablespoons lime juice
1/3 cup finely chopped cheese, grated
1/3 cup refrigerated sour cream

**Cactus Carving**

From pieces of watermelon that were cut away, use cookie cutters to make cactus shapes and flourishes. Position the cactus shapes around the rim of a bowl or on a tray. Use a long paring knife to cut the rind into long strips and the flesh into long slices, then stack the strips on top of each other, alternating slices of watermelon, so you have a flowered cactus. Use toothpicks to hold it in place.

To create a fun party buffet, use cookie multiples to make cactus shapes and flourishes. Position the cactus shapes around the rim of a bowl or on a tray. Use a long paring knife to cut the rind into long strips and the flesh into long slices, then stack the strips on top of each other, alternating slices of watermelon, so you have a flowered cactus. Use toothpicks to hold it in place.

To make thorns and decorate with watermelon, cut slivers from the ends of the watermelon stem and affix to the cactus using toothpicks or a strong adhesive. Discard parts of the watermelon that were cut away, use cookie cutters to make cactus shapes and flourishes. Position the cactus shapes around the rim of a bowl or on a tray. Use a long paring knife to cut the rind into long strips and the flesh into long slices, then stack the strips on top of each other, alternating slices of watermelon, so you have a flowered cactus. Use toothpicks to hold it in place.

**Frequency Carving**

1. Stand watermelon upright on base. Use knife to create straight line around back, being careful not to go through watermelon. Fill cut-out base to form bowl.

2. One-third up from bottom of watermelon, cut off 1/4 inch-1/2 inch from stem end piece to make into small cactus.

3. Reserve some salsa to place in bowl for dipping and chop remaining watermelon to make pieces and flower pieces to decorate with, away, use cookie cutters to make cactus shapes and flourishes. Position the cactus shapes around the rim of a bowl or on a tray. Use a long paring knife to cut the rind into long strips and the flesh into long slices, then stack the strips on top of each other, alternating slices of watermelon, so you have a flowered cactus. Use toothpicks to hold it in place.

4. Draw straight line around back, being careful not to go through watermelon. Fill cut-out base to form bowl.

5. Cut off 1/4 inch-1/2 inch from stem end piece to make into small cactus.

6. Reserve some salsa to place in bowl for dipping and chop remaining watermelon to make pieces and flower pieces to decorate with, away, use cookie cutters to make cactus shapes and flourishes. Position the cactus shapes around the rim of a bowl or on a tray. Use a long paring knife to cut the rind into long strips and the flesh into long slices, then stack the strips on top of each other, alternating slices of watermelon, so you have a flowered cactus. Use toothpicks to hold it in place.

7. Stand watermelon upright on base. Use knife to create straight line around back, being careful not to go through watermelon. Fill cut-out base to form bowl.

8. One-third up from bottom of watermelon, cut off 1/4 inch-1/2 inch from stem end piece to make into small cactus.

9. Reserve some salsa to place in bowl for dipping and chop remaining watermelon to make pieces and flower pieces to decorate with, away, use cookie cutters to make cactus shapes and flourishes. Position the cactus shapes around the rim of a bowl or on a tray. Use a long paring knife to cut the rind into long strips and the flesh into long slices, then stack the strips on top of each other, alternating slices of watermelon, so you have a flowered cactus. Use toothpicks to hold it in place.

10. Draw straight line around back, being careful not to go through watermelon. Fill cut-out base to form bowl.

11. Cut off 1/4 inch-1/2 inch from stem end piece to make into small cactus.

12. Reserve some salsa to place in bowl for dipping and chop remaining watermelon to make pieces and flower pieces to decorate with, away, use cookie cutters to make cactus shapes and flourishes. Position the cactus shapes around the rim of a bowl or on a tray. Use a long paring knife to cut the rind into long strips and the flesh into long slices, then stack the strips on top of each other, alternating slices of watermelon, so you have a flowered cactus. Use toothpicks to hold it in place.

13. Draw straight line around back, being careful not to go through watermelon. Fill cut-out base to form bowl.

14. Cut off 1/4 inch-1/2 inch from stem end piece to make into small cactus.

15. Reserve some salsa to place in bowl for dipping and chop remaining watermelon to make pieces and flower pieces to decorate with, away, use cookie cutters to make cactus shapes and flourishes. Position the cactus shapes around the rim of a bowl or on a tray. Use a long paring knife to cut the rind into long strips and the flesh into long slices, then stack the strips on top of each other, alternating slices of watermelon, so you have a flowered cactus. Use toothpicks to hold it in place.