**Baja Fish Tacos with Watermelon Guacamole**

**Servings:** 12–16 tacos

- 2 medium avocados, peeled and chopped
- 2 tablespoons lime juice
- 2 teaspoons diced jalapeno pepper (or to taste)
- 1/3 cup chopped cilantro
- 2 medium garlic cloves, minced
- 1 can (4 ounces) diced green chilies, drained
- 2 1/2 cups diced watermelon, divided
- Salt, to taste
- Cooking spray

**Cooking spray**

**1 1/2 pounds cod**

**Chili powder**

**12–16 corn tortillas**

**3–4 cups commercial coleslaw mix**

**1/2–1 cup commercial salsa**

For guacamole, mash avocados to mix of smooth and chunky in medium bowl. Add lime, jalapeno, cilantro, garlic and chilies and mix thoroughly. Add 1 1/2 cups diced watermelon and salt (if desired) and toss. Cover and refrigerate to let flavors blend.

Heat oven to 350°F. Spray cookie sheet with cooking spray.

Place cod on sheet and sprinkle with chili powder and salt. Bake for 12–20 minutes (depending on thickness of fish) or until cooked through. Remove from oven and cut into pieces.

Heat tortillas on grill or griddle. Top each with few pieces of fish, 1/4 cup coleslaw mix, heaping spoonful of guacamole, tablespoon of salsa and few pieces of remaining diced watermelon.

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**Watermelon Cilantro Salsa Tropical**

**Servings:** 8–12

- 2 cups chopped seedless watermelon
- 1 cup chopped fresh pineapple
- 1 cup chopped fresh mango
- 4 limes (juice only)
- 1 cup trimmed and chopped scallions
- 1/2 cup chopped fresh cilantro
- Salt and pepper, to taste

Toss all ingredients in mixing bowl and season with salt and pepper just before serving.

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**Watermelon Margarita**

**Servings:** 1

- 1 1/2 ounces tequila
- 3/4 ounce Triple Sec
- 3/4 ounce Midori
- 2 ounces sour mix
- 6 ounces cubed, seeded watermelon
- 8 ounces ice


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**Southwest Salsa Bowl**

**Materials:**
- 1 round, seedless watermelon
- Dry erase marker
- Utility knife or carving knife
- Ice cream scoop or other large spoon
- Fire and Ice Salsa
- Chips, jalapenos, cilantro and lime, for garnish

1. Choose round seedless watermelon.
2. Wash watermelon and pat dry.
3. Use dry erase marker to trace design around middle of watermelon.
4. Use utility knife to carve design (copy design in photo).
5. Split watermelon in half, and use scoop to carve out flesh.
6. Choose flat area of rind on other watermelon half to trace and carve out lizard design (copy from image in photo).
7. Fill bowl with salsa.
8. Garnish with lime, chips, jalapenos, cilantro and lime.

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**Fire and Ice Salsa**

**Servings:** 3 cups

- 3 cups seeded and chopped watermelon
- 1 cup chopped fresh pineapple
- 1 cup chopped fresh mango
- 1–2 tablespoons jalapeño peppers

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