

Selecting & Prepping Watermelon

1

Look.

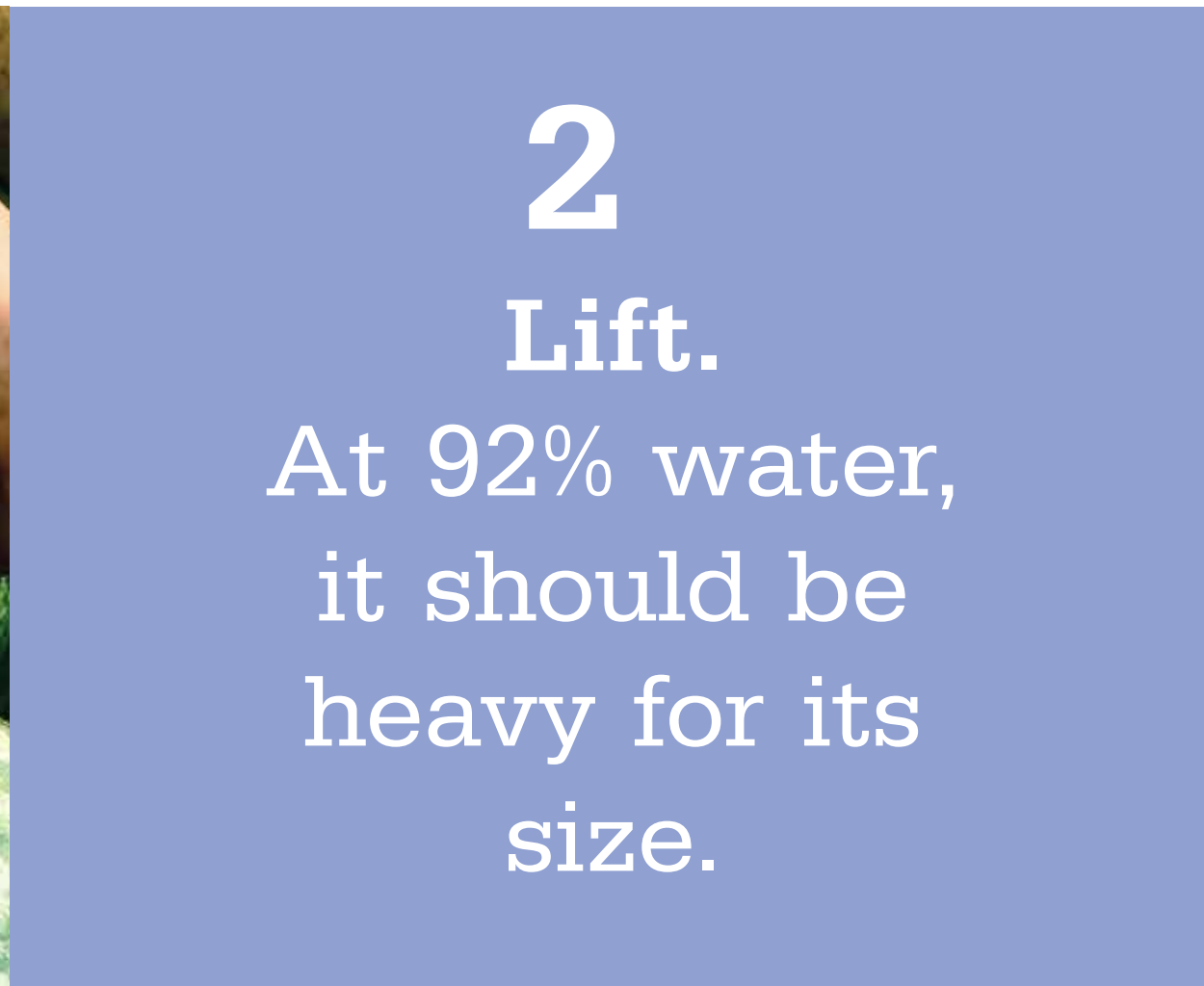
A firm, symmetrical watermelon free from bruises, cuts or dents is best.



2

Lift.

At 92% water, it should be heavy for its size.



3

Turn.

Look for a creamy, yellow spot where it sat on the ground and ripened in the sun.



4

Rinse.

Rinse with running water then pat dry.



5

Wash.

Ensure clean hands, knives and cutting surfaces.

