



Watermelon Caprese Salad

Makes 12 servings

Ingredients:

1 large watermelon
½ cup balsamic vinegar
2 Tbsp honey
½ lb fresh mozzarella, cut into 12 slices
Salt and pepper to taste
¼ cup fresh basil, chopped
2 Tbsp extra virgin olive oil
Additional basil, for garnish

Instructions:

Slice watermelon into 12 slices. Cut into rounds, approximately 3 inches wide and ½-inch thick. Place watermelon slices on paper towels. Cover with additional paper towels to absorb excess fluid. In a small saucepan over medium, add vinegar and honey. Bring to a simmer and reduce heat, stirring occasionally until the mixture has reduced by almost half. (Do not reduce too far or let it froth.) Set aside to cool slightly.

On a large platter, place watermelon slices. Top with a slice of cheese. Add salt and pepper. Sprinkle basil over the top. Drizzle with olive oil and balsamic vinegar reduction. Garnish with additional basil.

Recipe courtesy of the National Watermelon Promotions Board.

For more recipe ideas, go to Costco.com and search: **Quick & Easy**





Watermelon Lemonade

Makes 4 to 5 cups

Ingredients:

2 cups watermelon, cut into chunks

½ cup lemon juice

2½ cups water

⅔ cup Agave Syrup

Instructions:

In a blender add watermelon, lemon juice, water and agave. Blend until smooth. Serve over ice.

Recipe courtesy of the National Watermelon Promotions Board.

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