



This recipe is my last homage to the summer. I have seen similar recipes used as a salsa for dipping and main courses such as steak or fish tacos. This recipe functions as a salad in its own right. The light and refreshing flavors are addictive especially when the weather is warm. Not to mention it has a lot of visual appeal and provides an interesting way to enjoy a summertime classic.

Serves 8, 6 oz portions

Ingredients

3-4 lbs seedless watermelon before removing the rind

1 lb jicama before removing skin

2 tsp chopped fresh mint

1 lime, juice and zest (I prefer to use a micro plainer rather than a traditional zester)

1 lime for garnish

1 tbsp honey or agave nectar (optional)

Method

Slice watermelon and jicama into match sticks or large julienne.

Place in a large bowl with chopped fresh mint, lime juice, zest and honey if using.

Lightly toss salad ingredients together and chill before serving.