



SWEET CORN AND WATERMELON SALSA

GloriAnn Farms, Twin Garden Sales,
Five Crowns Marketing

Try this delicious sweet and savory combination on top of grilled salmon.

4 ears cooked sweet corn
2½ cups diced seedless watermelon
½ red onion, peeled and diced
2-3 jalapeños, stemmed,
seeded and minced
½ cup minced cilantro
Juice of 3 limes
1 teaspoon salt, more to taste

Stand corn on cutting board. Using a paring knife, cut kernels from cob. Transfer kernels to a medium bowl. Add watermelon, onion, jalapeños, cilantro and lime juice. Stir well. Season with 1 teaspoon salt and stir well. Taste, adding more salt as desired. Makes about 6 cups.

