

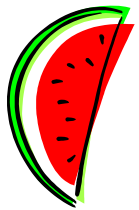


WATERMELON SALSA

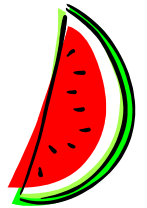


3 CUPS CUBED SEEDED WATERMELON
 1 CUP CUBED NECTARINES,
 2-3 JALAPENOS, SLICED
 3/4 CUP CHOPPED SWEET ONION
 2 TABLESPOONS GRATED ORANGE RIND
 1/2 CUP CILANTRO
 2 TEASPOONS LIME JUICE
 1/2 TEASPOON SALT

MIX, COVER AND STORE 1 HOUR BEFORE SERVING.



WATERMELON RECIPE



1/2 GALLON LIME SHERBET
 1/2 GALLON RASPBERRY SHERBET
 3/4 - 1 CUP RAISINS OR CHOCOLATE CHIPS

Allow the lime sherbet to become soft enough to be smoothed into the Super Crisp It Container to form rind of watermelon. Put into freezer as you soften and stir up raspberry sherbet with raisins or chocolate chips to make inside of watermelon. Pour into rind and smooth over top. Place seal on container and freeze overnight or until very hard. Hold Super Crisp It in your hands until watermelon comes out of the container. Slice down from bottom to make halves, slice into thin slices or quarters for serving so that it looks like a slice of watermelon.

WATERMELON COOLER



2 CUPS DICED WATERMELON, SEEDED
 2 TSP. LEMON JUICE
 DASH OF SALT
 ICE CUBES
 WATERMELON KABOBS

In blender whirl watermelon, lemon juice & salt until smooth. Pour over ice in 3 tumblers. Garnish with a kabob if you wish. About 40 cal. per 6 oz. serving.

