



In The Kitchen with Cortney Kelley

Watermelon Wins! August 2024



Watermelon Salad

3 cups fresh watermelon

½ serrano pepper

3 tablespoons olive oil

1-2 tablespoons fresh lemon juice

1-2 heads of Little Gem lettuce, or butter lettuce

1 cup feta

4 sprigs of fresh oregano

Sea salt and freshly ground black pepper

Peel the watermelon and remove the seeds, cutting into rough chunks about 2 inches or so. Set the watermelon aside in the fridge to keep it cold.

Remove seeds and finely dice the serrano pepper, leave the seeds in if you like it spicy. Place in a small bowl and cover with the olive oil and lemon juice. Set aside until serving.

Gently pull the lettuce apart, washing the leaves in cold water. Drain and gently pat dry.

Roughly tear the leaves into 2-inch to 3-inch pieces, or leave whole for a different presentation, and place onto a large platter. Scatter the watermelon pieces over the lettuce, then break 1-inch chunks of the feta over the watermelon. Pick the oregano leaves from the stems and sprinkle them over the salad.

Drizzle the chili/lemon juice/oil mixture over everything, season with salt and pepper and serve immediately.

Watermelon Margarita

4 cups frozen watermelon

½ cup tequila

¼ cup triple sec

⅓ cup fresh lime juice

1 - 2 tablespoons honey, depending on desired sweetness

1 heaping cup ice

Salt for rim

Limes for garnish

Peel, seed and cut watermelon into 1-inch to 2-inch cubes/pieces. Place watermelon cubes on a baking sheet lined with parchment paper. Place in the freezer for at least six hours, or preferably overnight.

Add watermelon, tequila, triple sec, lime juice, honey and ice to a blender. Blend until completely smooth. Pour into a salted rim glass and garnish with lime wedge.

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Watermelon, Red Onion and Feta Bruschetta

4 cups watermelon, peeled and seeded,
cut into ½-inch chunks
2 cups cherry tomatoes, quartered
4 ounces feta cheese, cubed into ¼-inch
or ½-inch pieces
1 small red onion, finely diced
¼ cup olive oil, plus extra for drizzling on
the bread, and for garnishing

3 tablespoons balsamic vinegar
¼ teaspoon crushed red pepper flakes
2 teaspoon honey
½ cup basil, torn or cut into pea-sized pieces
Sea salt and freshly ground black pepper
1 loaf sourdough bread, cut into ½-inch rounds

Preheat oven to 400°F. Place the ½-inch rounds of bread onto a baking sheet, drizzle with olive oil and season with salt and pepper. Toast until golden brown. Remove from the oven and allow to cool.

For the topping, place the watermelon, tomatoes, red onion, and feta cheese in a large bowl. In a glass jar, add the olive oil, balsamic vinegar, crushed red pepper flakes, and honey. Shake to mix thoroughly. Drizzle over the watermelon mixture, gently tossing to coat well. Add the basil and season with salt and pepper. Taste and adjust seasoning.

Top each round of bread with a heaping mound of the watermelon mixture and finish with a small drizzle of olive oil.

Spicy Cucumber, Watermelon and Prawn Salad

¼ cup peanut oil
½ cup unsalted peanuts
Sea salt
Pinch of sugar
2 limes
¼ small red onion
1 small Thai chile

5 Persian cucumbers, chilled
2 cups watermelon, peeled and
seeded, cut into 1-inch cubes
About 10-12 raw prawns, shelled and de-veined
Olive oil
Fish sauce

Heat peanut oil in a small skillet over medium heat, then add the peanuts and cook, shaking the pan often, until dark golden brown, about 3 minutes. Use a slotted spoon to remove from oil and transfer to a plate. Season generously with salt and sugar. Zest one lime over the nuts while they're still hot, toss to coat and allow to cool.

In the same skillet, add the prawns and cook over medium-high heat until no longer translucent. Remove from the pan and allow to cool.

Thinly slice the onion and place in a medium bowl. Finely grate the chile over the onion. Juice both limes directly into the bowl and season with salt. Toss to combine, set aside to marinate.

Place the cucumbers on a cutting board and smash lightly with a rolling pin, or meat mallet, until the skins split and the cucumbers are a little bit flattened. Use your hands to tear the cucumbers into fat strips, then transfer to a serving bowl and add the watermelon and prawns. Add the onion mixture and toss. Add half the peanuts. Season with a drizzle of olive oil, a few dashes of fish sauces, and salt. Toss to coat. Serve with a garnish of the remaining peanuts.