

WATERMELON & POBLANO SALSA

Ingredients

1 Sugar baby
Watermelon

1 ½ pounds Slicer
Tomatoes

5 or 6 small Poblano
Peppers

½ medium Red Onion

2 Tablespoons Lime
Juice

1 Jalapeno, seeded &
finely diced

1 teaspoon Salt

Directions

Over an open flame or under a broiler, char Poblanos until blistered.

Transfer into a bowl and cover with plastic wrap to steam.

Meanwhile, peel & quarter Watermelon, then cut out the inner flesh without seeds.

Use a knife to remove seeds from the Watermelon quarters, discard.

In a medium bowl, add Tomatoes, Onion and Lime Juice and then puree with an immersion blender.

Remove the skin, stem & seeds from Poblano Peppers and dice finely.

Dice seeded Watermelon about a ¼ inch pieces.

Combine everything together and add salt; stir gently to combine.

Allow to infuse for 30 minutes or more in the refrigerator before serving with Corn Chips, or use as a condiment with grilled fish.