

Watermelon Salsa

Yield: About 3 cups

The sweet watermelon and spicy chilies create a salsa that you can use on carnitas or with your favorite chips.

2 cups	seedless watermelon, coarsely chopped
1/2 cup	red onion, chopped
2 medium	Serrano chilies, seeded and chopped
1 tbsp	balsamic vinegar
1 tsp	honey
1 tsp	sea salt

1. In a medium bowl combine watermelon, onion, chili, vinegar, honey and salt.
2. Let sit for 1-hour prior to use for flavors to blend.

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