



# Ginger-Lime Watermelon Salad

## Ingredients

- 4 tablespoons pure cane sugar
- 3/4 teaspoon lime zest
- 4 teaspoons lime juice
- 3/4 teaspoon grated ginger
- 6 cups cubed fresh watermelon (about one 4lb. melon)
- 8 oz. jicama, peeled and cut into thin sticks or cubes (2 cups)
- 1 jalapeno pepper, seeded and finely chopped
- 2 tablespoons chopped fresh mint

## Instructions

1. In a small saucepan, bring sugar and 3 tablespoons of water to a boil over medium-high heat, stirring to dissolve sugar. Boil gently, uncovered, for about 3 minutes or until syrupy.
2. Remove from heat and transfer to a small bowl. Cool for 10 minutes.
3. Stir in lime zest, lime juice, and ginger.
4. In a large bowl, combine watermelon, jicama, jalapeno, and mint. Drizzle the syrup and toss to mix.
5. Top with additional fresh mint and enjoy!