

# WATERMELON

#### Types

Seedless watermelons have few or no seeds. Seeded watermelons have numerous black or brown seeds.

Shapes: Round, oblong, oval. Sizes: Very small (often called "personal"), small ("ice-box"), medium, large.

Rind Colors: Dark green, light green, dark green/light green striped.

Flesh Colors: Red (most common), vellow, orange.

#### Selection Info

Look for a yellowish spot where the watermelon rested on the ground. Pick a symmetrical melon that seems heavy for its size.



Wash watermelon under cool running water to clean, or use a clean wet cloth or paper towel to wipe clean.

Fresh: Watermelon can be sliced. cubed, scooped into balls, or added to a fruit salad or recipe.

### Storage

Short-Term Storage: If watermelon is cut, store in an airtight container in refrigerator for up to 5 days. If watermelon is whole, store at room temperature. Long-Term Storage: Watermelon can be frozen 8-12 months.



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## WATERMELON **COOLER**

Ingredients

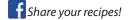
3 cups watermelon (cubed, seeds removed) 1/2 cup orange juice

#### Directions

- 1. Place watermelon and juice in blender. Put lid on tightly.
- 2. Blend until smooth.
- 3. Refrigerate leftovers within 2 hours.







Nutrition Information	
Serving Size	1 cup
Nutrients	Amount
Total Calories	70
Protein	1g
Carbohydrates	16g
Dietary Fiber	1g
Total Fat	0g
Saturated Fat	0g
Cholesterol	0mg
Sodium	0mg



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