

## Guest Blog Recipe

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### Picante Watermelon Salsa

**Date: September 9, 2014**

This week's recipe has one foot in the Mediterranean and another in South America. It's core is zesty with a spicy cilantro kick, but nuances are added with Greek feta and taming olive oil. The sweet flavor of watermelon shines against the tongue-tingling salty spicy flavor, and the chopped peppers and onion add a little crunch to keep the textural game balanced. Paired with blue corn chips, the dish makes a great party pleaser.

**Ingredients:**

- 1/2 a small watermelon (or approx. 5 cups chopped)
- 1/2 cup feta
- 1/4 medium red onion, chopped
- 5 shishito peppers, cut in half & sliced into small pieces
- 2 garlic cloves, minced
- 1 cup chopped cilantro
- 2 tbs apple cider vinegar
- juice from 1 lemon
- 2 tbs olive oil
- 1 tsp chili powder
- 1 tsp red pepper flake
- salt & pepper to taste

**Directions:**

Combine all ingredients in a large bowl and mix. Let chill in the refrigerator for at least 30 min. Serve with blue corn chips.



Our guest blog comes to us from local linecook and blogger Adam Eshleman, and his girlfriend Naomi Huober. At home, they cook together using their favorite ingredient: local, organic produce from their Greensgrow CSA. The blog is an homage to all things fresh and local. A resource to those looking to get the most from their CSA's. He does the writing, she does the photography, and together they create [undercooked.blogspot.com](http://undercooked.blogspot.com).