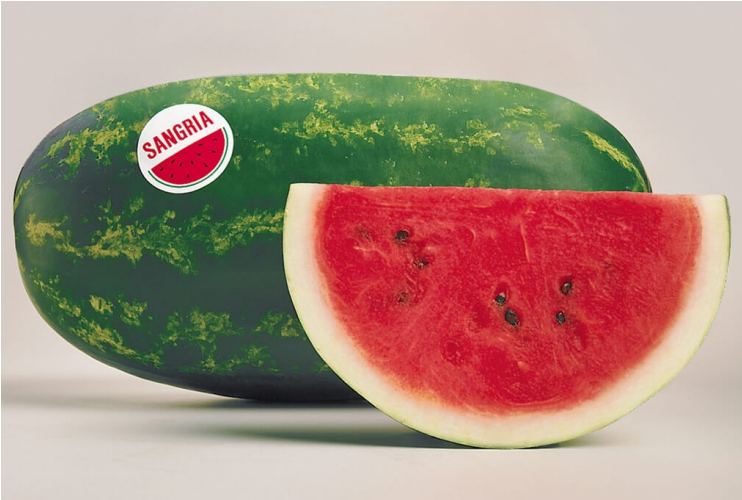


Sangria Watermelon



Ingredients

8 cups cubed seedless watermelon, divided
1 green apple
2 tablespoons sugar
1 bottle dry white wine, chilled
½ cup brandy or Grand Marnier

1 handful mint leaves
1/2 lime, sliced into rounds

Instructions

Chop the watermelon and cut the apple into bite-sized pieces. Add the chopped apples and 2 cups of the watermelon to the bottom of a large pitcher. Sprinkle them with sugar and stir gently. Let them stand for 20 minutes at room temperature.

After 20 minutes, add the remaining 6 cups of watermelon to a blender and blend until juiced. Pour through a strainer into the pitcher. Add the white wine and brandy, fresh mint and thinly sliced lime rounds. Stir and refrigerate for 1 hour, or as long as 4 hours. (Don't go beyond 4 hours or the fruit texture starts to degrade.)

Pour the watermelon sangria into ice-filled glasses. Add fruit to each glass, preferably on long skewers for easy snacking.

Cucumis melo 'Sangria'

- **Use:** An elongated seeded melon weighing 20-24 lbs. A dark green rind with light green stripes covers dark red high quality flesh. Fruit mature in 80 days and are good for shipping. Intermediate resistance to Anthracnose and Fusarium Wilt.
- **Exposure/Soil:** Full sun or at least 5-6 hours of afternoon sun. Water regularly, when top 3 in. of soil is dry.
- **Growth:** Plant every 18" in rows 6' apart.
- **Hardiness:** Zone 9-11, Annual,
- **Fruit/Flower:** Sets the bar for eating quality in the Allsweet melon type market! Even sweeter than Crimson Sweet, it has high sugars and unsurpassed taste ! Harvest- Look for the following signs as it does take some practice on telling when they are ready to harvest. The closet tendril to the stem dries, there is a crack in the stem that attaches to the watermelon to the vine, where the watermelon touches the ground it should be a butter yellow color, give it a knock with your hands it should sound hollow, the skin is dull, and slipping of the stem from the melon with slight finger pressure.

Visi tour website at www.growersoutlet.com