

WATERMELON SALSA



Gordon
**RESTAURANT
MARKET**

Ingredients *Yield: 3 cups*

Reorder No.	Description	Amount
570095	Limes	4
671622	GFS® Granulated Sugar	1 Tbsp.
225037	Trade East® Ground Black Pepper	To taste
224847	Trade East Garlic Salt	½ tsp.
694573	Seedless Watermelon, finely chopped	3 cups
418439	Cucumber, peeled, seeded, and diced	1
592532	Jalapeño, seeded and minced	1
651902	Mango, peeled and diced	1
757080	Red Onion, finely chopped	1 cup
679111	Basil, finely chopped	7 leaves
869250	Donkey Tortilla Chips, salted	As needed

Preparation Instructions

Wash hands. Wash all fresh, unpackaged produce under running water. Drain well. Stir together the zest from one lime, the juice from three limes, sugar, ¾ teaspoon of pepper in a bowl. Add the watermelon, cucumber, mango, jalapeño, onion, and basil then toss. Chill salsa until ready to serve. CCP: Product must be cooled to a maximum internal temperature of 41°F or less, within 4 hours. Add the garlic salt just before serving. Serve with chips.