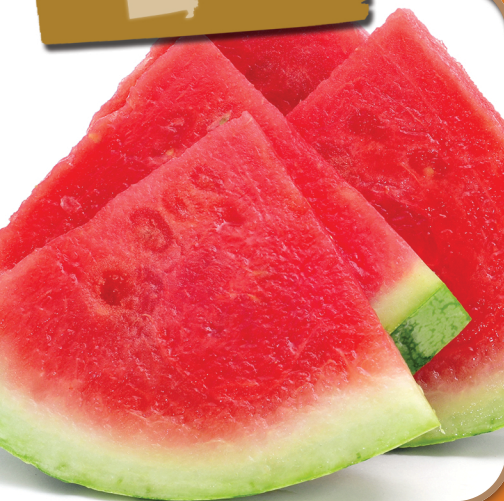




LOCALLY GROWN

LOCALLY GROWN WATERMELON



Watermelon is best utilized in fresh, uncooked applications. The flesh can be cubed, balled, sliced into wedges, or pureed.

Pureed, watermelon can be used to flavor drinks or to make granitas, sorbets, and chilled soups.

Its sweet flavor pairs well with cucumber, arugula, basil, mint, citrus juice, peanuts, coconut, pecans, and robust cheeses such as feta, romano, and parmesan.

Though not commonly consumed as a result of its bitter flavor the rind of the Watermelon is edible and can be grilled, stewed, stir-fired or pickled.

The seeds are edible, too, and can be roasted or dried and seasoned. Unlike most other melons, refrigerate Watermelon for best flavor.



**Indianapolis
Fruit**
Distributors of Fruits
Vegetables & Floral

Produce a Fresh Experience Together!