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## Sweet Onion Petals & Watermelon Skewers

Makes 6 servings

### Ingredients:

1 seedless watermelon  
2 Walla Walla River Sweet Onions  
1 Tbsp olive oil  
3 Tbsp honey  
2 Tbsp fresh thyme leaves, chopped  
3 tsp sea salt  
3 tsp ground black pepper  
Juice of 1 lime  
6 skewers

### Instructions:

Slice watermelon. Cut into 2-inch-thick rounds. Trim rind from rounds. Cut into squares. Cut the top and bottom of onions. Remove the peel and skin. Cut onions into 6 wedges. Lightly oil a grill pan. Add onions. Cook until slightly caramelized. On skewers, alternate onion wedges and watermelon squares. Drizzle with honey. Sprinkle with thyme, salt and pepper. Squeeze with lime juice. Serve immediately.

For more recipe ideas, go to [Costco.com](https://www.costco.com) and search: **Quick & Easy**

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## Sweet Onion & Watermelon Salsa

Makes 4 servings

### Ingredients:

4 cups seedless watermelon, diced  
1 cup Walla Walla River Sweet Onion, diced  
½ cup mint leaves, chopped  
½ cup basil leaves, thinly sliced  
1 jalapeño, seeded and finely diced  
1 cup blueberries  
Zest of 1 lime  
Juice of 1 lime

### Instructions:

In a large bowl, combine watermelon, onions, mint, basil, jalapeño, blueberries, lime zest and lime juice. Gently toss. Serve immediately. Or, cover and refrigerate for up to two days.

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