



Grilled Watermelon with Sweet Onion

Makes 8 servings

Ingredients:

- 1 Columbia Basin Premium Watermelon
- 2 Tbsp extra virgin olive oil
- 2 tsp sea salt
- 1 Walla Walla River™ Sweet Onion, cut into thick slices
- 4 slices cooked bacon, cut in half
- ¾ cup blue cheese, crumbled
- 8 to 10 fresh basil leaves
- ⅓ cup honey

Instructions:

Heat grill pan to 400 F. Cut watermelon into 8 – 3 to 4” rounds, using a round cookie cutter or a drinking glass. Brush both sides of watermelon with olive oil. Sprinkle with salt. Brush grill pan with olive oil. Grill sweet onion on both sides, until slightly charred and golden brown. Grill watermelon 1 to 2 minutes on each side, or until grill marks appear. Transfer watermelon rounds to a serving platter. Top each round with a sweet onion, bacon, blue cheese and basil. Drizzle with honey. Serve immediately.

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





Greek Watermelon and Sweet Onion Salad

Makes 4 servings

Ingredients:

- 3 cups Columbia Basin Premium Watermelon, cubed
- 2 large ripe tomatoes, chopped
- 1 medium English cucumber, chopped
- 1 Walla Walla River™ Sweet Onion, sliced
- ⅓ cup Tassos® Pitted Kalamata Olives, sliced
- ⅓ cup feta cheese, crumbled
- ¼ cup fresh mint, chopped
- ¼ cup fresh parsley, chopped
- ¼ cup extra virgin olive oil
- ¼ cup red wine vinegar
- ½ tsp sea salt
- ½ tsp black pepper
- 1 package Mediterranean chicken skewers

Instructions:

In a large bowl combine watermelon, tomatoes, cucumber, sweet onion, olives, cheese, mint and parsley. Drizzle olive oil and vinegar. Sprinkle with salt and pepper. Toss salad. Add chicken skewers.

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