

Watermelon And Cucumber Salsa

Culinary Center of Monterey

2 Cups Watermelon, seeded and cut in $\frac{1}{2}$ " dice
3 Cups English Cucumber cut in $\frac{1}{2}$ " dice
 $\frac{1}{2}$ Cup Green onions, finely sliced
3 Whole Jalapenos, finely diced (seeded & deveined optional)
 $\frac{1}{2}$ Cup Toasted slivered almonds
2 Tbsp Finely chopped spearmint
2 Tbsp Finely chopped fresh Ginger
To taste Lemon juice, Salt & pepper

- Mix everything in a bowl, adding seasonings and tasting, and being careful not to mash the fruits, chill before serving.

You can control the spiciness with the jalapeno seeds.

Penne With Fresh Heirloom Tomato Sauce

1 Bag Penne pasta, cooked and drained
3 Tbls Olive Oil
 $\frac{1}{2}$ onion, diced
4 cloves garlic, minced
3 lbs Heirloom Tomatoes, diced
 $\frac{1}{4}$ bunch basil, cut julienne
Water as needed Salt to taste

- Heat the olive oil and add the diced onion and garlic, cook over low heat for 2 to 3 minutes.
- Add the tomatoes and cook for about 15 minutes, stirring occasionally.
- Add the basil and continue cooking 5 minutes longer.
- Add water if needed.
- Salt to taste.

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Sponsored by Clementine's Kitchen, Tools and Techniques for the Home Chef, located in the Stone Creek Shopping Village at Hwy 68 and Canyon Del Rey, one mile east of the Monterey Airport