



Watermelon Salsa

Ingredients

- 8 cups cubed seeded watermelon
- 1 bunch fresh cilantro, chopped
- ½ large white onion, chopped
- 2 jalapeno peppers – stems & seeds removed, minced
- 2 cloves garlic, minced
- 1/2 cup white wine vinegar (or white vinegar is fine)
- 1 tsp salt

Directions

1. Mix all ingredients evenly. Cover and refrigerate overnight for best flavor.

Brian's Tips

- Add more vinegar if needed, depending on preference.
- Remember, if you have a gluten or wheat allergy; be sure that all canned and packaged products are manufactured in a gluten-free facility. Contact the manufacturer for this information.