



THE INTERNATIONAL  
CULINARY SCHOOLS

at The Art Institutes

## **Asian Watermelon Salad with Ginger and Basil**

For the Watermelon Salad:

- 1 5-pound watermelon
- 1 cup rice wine vinegar
- 1 round (1 ounce) of palm sugar or 2 tablespoons light brown sugar
- 1/2 cup freshly squeezed lime juice
- 1 2-inch piece of fresh ginger root, peeled and minced
- 2 garlic cloves, peeled and minced
- 1 Thai chile, fresh or dried, crumbled or minced
- 1/2 cup Thai basil leaves or Basil leaves, chiffonade
- 1/2 cup cilantro leaves, stems removed, chiffonade
- 2 scallions, trimmed and sliced, white and green sections
- 1/2 teaspoon kosher salt
- 2 Tablespoons black sesame seeds
- To Taste Salt and Pepper

### **Directions**

Remove the outer green skin of the rind and discard. Cut the flesh of the watermelon into 1-inch pieces (discarding whatever seeds you can without tearing into the watermelon cubes). Refrigerate the flesh

Make the dressing: Roughly crush the palm sugar using a mortar and pestle or a plastic bag and a rolling pin. In a bowl, combine the sugar with the vinegar, lime juice, ginger, garlic, and salt. Whisk vigorously until well combined. Add basil, cilantro, scallions, chile, and sesame seeds. Season with salt and pepper to taste.

In a mixing bowl, toss the chilled watermelon flesh with enough dressing to coat the watermelon. Drizzle additional dressing around the plate. Serve immediately.