

Crazy Watermelon - *Sandía loca*

Ingredients (for one *Sandía loca*)

- 1 half of a watermelon (washed before slicing)
- 3-4 crazy cucumber cups (**see recipe next page**)
- Assorted veggies and fruits, such as: carrots, *jícama*, coconut (other sliced fruit: apples, pineapple, mango, etc.)
- Assorted snacks, such as: gummies, fruit leather, peanuts, etc.
- 2-3 limes

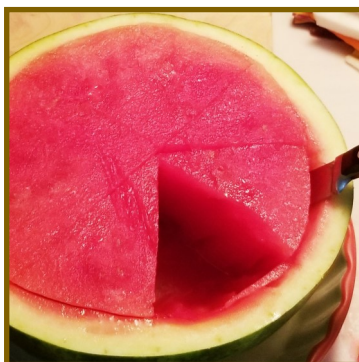
Condiments, such as:

Chamoy; homemade, or store bought

Red hot sauce; such as Valentina™, Cholula™, Red Hot™, etc.

Seasoned *chile* powder; commercial such as Tajín™, Miguelito™, or try a mixture of equal parts of: dry red *chile* powder (cayenne, *piquín*, etc.), salt, and citric acid

Using a sharp paring knife, score the flesh of half a watermelon into wedges, cutting along the edge between the flesh and the white rind (photo below, left). Remove a wedge, slice into chunks or shapes, such as triangles, then return a few to fill the bottom half of the hollowed rind, and continue with the rest of the wedges (second photo below); reserve the rest of the watermelon pieces. Wash all the produce before prepping. **For carrots:** discard ends, then peel, and slice lengthwise. **For *jícama*:** slice the top and bottom ends off, use a sharp knife to lift sections of the peel, starting at one end, pulling down to the other end; prop peeled *jícama* on one side, and slice discs, then slice each disc into sticks or chunks. **For coconut:** use a screwdriver or a corkscrew to puncture one of the dark round depressions, preferably the smallest one; place coconut on a cup or small bowl, with the hole facing down, and let the juice drain. Hit the emptied shell along the equator with the claw of a hammer on a very firm surface; the shell will make a sharp cracking sound and neatly break into two pieces. Check the inside of each half, making sure there is no mold (if there is any mold, the juice and flesh are not safe for consumption). To extract the flesh, place the halves on a firm surface, inner side down, then hit with the hammer to break into smaller pieces. Insert the tip of a paring knife between the shell and the flesh, then give it a twist to pop the flesh out of the shell; cut into chunks or slices. Place the hollowed watermelon half on a serving tray, and start filling with fruit pieces and carrot sticks, while sprinkling with lime juice, *chamoy*, sauce, and seasoned *chile* powder. Finish with other toppings (if using), the rest of the lime halves, and prepared crazy cucumber cups (photo below, right):



Display as a centre piece for a festive snack table, as shown at the top, enough for 3-4 people.

Crazy Cucumber (Cups) - *Pepinos locos (vasitos)*



Ingredients (for 3-4 pieces)

1 large field cucumber, or an extra-large English cucumber
½ cup peanuts, such as Japanese style,
or any other roasted peanuts

1 lime

¼ cup *chamoy* sauce; homemade, or store bought
Red hot sauce; such as Valentina™, Cholula™, Red Hot™, etc.

Seasoned *chile* powder; commercial such as Tajín™, Miguelito™, **or** a mixture of equal parts:

Dry red *chile* powder (cayenne, *piquín*, etc.)

Salt

Citric acid

Wash cucumber, cut into sections, approximately 3 inches (7.5 cm) long, removing both ends. Peel each section, either completely, or leaving a few stripes of skin on, for contrast. Using a paring knife, cut around the edge between the outer flesh and the seeds of one section, removing most of the centre, but leaving one end intact, to form a cup; repeat with the rest of the sections, and reserve prepared cups (photo below, left). In a small bowl, pour some seasoned *chile* powder, and in a second small bowl, mix *chamoy* with the juice of half a lime, and hot sauce, to taste. Take one cucumber cup; dip the rim side in the sauce and lime mixture, then in the seasoned *chile* powder, tilting and turning to coat all around the rim (photos below, second and third). Repeat with all the cups. Partially fill each cup with a few peanuts, then top with sauce, and continue layering until all cups are filled, finishing with extra sauce, that may overflow and drip down the outside of the cups (photo below, right):



Serve with the rest of the lime on the side, as shown at the top, or use as part of a crazy watermelon.