NEW WAYS TO COOK WITH... WATERMELON

Give this barbecue basic a sophisticated spin with fresh ideas from Renae Herzig, the pastry chef at Clio restaurant in Boston.

**IN A SALSA** Combine diced watermelon with minced red chilies, chopped fresh cilantro, a splash of lime juice, and a pinch of salt; serve with pita chips.

**IN A SALAD** Toss cubed watermelon and jicama with diced cucumber and radishes. Season with salt and pepper and drizzle with a ginger vinaigrette.

**IN A SORBET** Combine 4 cups of puréed watermelon, ½ cup simple syrup, and ½ cup St. Germain Elderflower Liqueur. Freeze in a baking pan, then scoop into small bowls.

One cup of cubed watermelon contains just 46 calories.