

Watermelon Shrimp Salad

- 1 seedless watermelon, cut into 1-inch cubes (about 10 cups)
- 1 medium honeydew melon, cut into 1-inch cubes (about 4 cups)
- 2 pounds peeled and deveined cooked shrimp (31-40 per pound)
- 2 cups green grapes, halved
- 1 large cucumber, seeded and chopped
- 1 small navel orange, peeled and sectioned
- 1 small red onion, chopped
- 1 jalapeno pepper, seeded and finely chopped
- 1/3 cup lemon juice
- 1 tablespoon brown sugar
- 1/4 teaspoon crushed red pepper flakes

Directions

- In a large bowl, combine the first eight ingredients. Whisk together remaining ingredients. Drizzle over shrimp mixture and toss to coat. Refrigerate at least 20 minutes before serving. Toss before serving.

From Linda Bush