



A Summertime Favorite - Watermelon

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Watermelon is an American summertime favorite. Throughout the summer months, many cannot get enough of this sweet treat. There are more than 1,200 different varieties of watermelons. Watermelon provides a refreshing way to help us reach the MyPlate recommendation of 1-2 cups from the fruit group each day. One cup of watermelon is equal to 1 small slice (1 inch thick) or 1 cup diced. Watermelon is naturally low in fat, sodium and has no cholesterol. It provides a source of potassium, vitamin C, Vitamin A and folic acid.



Selecting the perfect watermelon – Choose a firm, symmetrical, fruit that is free of cracks, bruises, soft spots or mold. A ripe watermelon will have a dull sheen, dried stem, and a buttery yellow underside where it has touched the ground. Thump your watermelon, as it should sound dull and hollow. Lift them as well; they should be heavy for their size.

Storing your watermelon – An uncut watermelon can be kept for up to 2 weeks at room temperature. When ready to use, scrub with a clean vegetable brush under running water. Dry with a clean towel or paper towel. Once cut, store watermelon in a covered container in the refrigerator for up to 3 days without hurting flavor or texture.

Some interesting facts about watermelon:

- A watermelon is 100% usable and compostable (70% flesh and 30% rind).
- Watermelon live up to their name, as they are 92% water.
- The rind of a watermelon is edible and can be used in stir-fries or salads.
- Hollow out the watermelon to make a compostable bowl for your delicious treat such as fruit salad or fruity dessert.

Sources:

- All about the Fruit Group, ChooseMyPlate from USDA: https://bit.ly/2bSyJPn
- How to Pick a Watermelon, National Watermelon Board: https://bit.ly/2Z8O5GH

For more information, check out more Food Fun for Young Children Newsletters: http://go.unl.edu/chi



Simply Summer Fruit Salad

- 1 cup diced watermelon, scrubbed with clean vegetable brush under running water
- 1 cup blueberries, gently washed
- 1 cup diced kiwi, gently rubbed under cold running water
- 1 cup canned mandarin oranges, drained
- 1 cup pineapple chunks, fresh, frozen or canned
- 1. Wash hands with soap and water.
- 2. Stir fruit together in a medium sized bowl.
- 3. Serve immediately or cover and store in the refrigerator.

Makes 5 servings. Each serving contains 78 calories, 0.4 g fat, 19.4 grams carbohydrate, 14.8 grams total sugar, 4 mg sodium.

