

## Watermelon Cucumber Relish

### **Ingredients:**

1 cup watermelon, 1" cubed  
2 cucumbers, halved horizontally, seeded and thinly sliced  
1/2 small red onion, thinly sliced  
1 carrot, thinly sliced  
2 tablespoons roughly chopped fresh mint  
1 cup rice wine vinegar  
1/4 cup sugar  
1 teaspoon red pepper flakes

### **Preparation:**

In a large bowl combine watermelon, cucumbers, onion, carrot and mint. In a small bowl whisk together vinegar, sugar and pepper flakes. Add vinegar mixture to watermelon and cucumber mixture. Season to taste with salt and pepper. Serve chilled or at room temperature.

Keeps 4-5 days. Especially good with seafood.

Recipe courtesy LP