



Watermelon and Jicama Salad

Chef Brian Kelly, Dean
Conference & Culinary Services

4	cup	Watermelon, large dice
4	cup	Jicama, large dice
1	cup	White Balsamic Vinegar
1	ea	Jalepeno, seeded and minced
1	tsp	Sugar

To Taste Salt and Pepper

Dice the jicama and watermelon and set aside. In a separate bowl, whisk together the remaining ingredients and steep for 15– 20 minutes. Pour over watermelon and jicama. Adjust for salt and pepper.

Serves 6-8

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