

# Rasheeda Purdie's Juneteenth Watermelon Ramen

Serves: 6

## Component #1: Watermelon Poke with Teriyaki Sauce

### Ingredients

- 5 tablespoons dark brown sugar
- 1 cup low-sodium soy sauce
- 1-2 tablespoon honey
- 1 large clove of garlic, finely minced
- 1/2 tablespoon ground ginger
- 2 tablespoon cornstarch
- 1 small watermelon

### Instructions

1. Combine the dark brown sugar, soy sauce, honey, garlic, ginger and 1 cup water in a medium saucepan and set over medium heat.
  2. In a small bowl, combine the cornstarch with 1/4 cup water and mix until dissolved. Add the cornstarch mixture to the saucepan.
  3. Heat the sauce until it thickens as much as you'd like. If the sauce becomes too thick, add more water to thin out the sauce.
  4. Cut the watermelon into 1/2-inch to 3/4-inch cubes (save the watermelon rinds for slaw). Transfer the cubes to a large bowl or container.
  5. Pour the teriyaki sauce over the watermelon and gently toss. Refrigerate for a few hours up to overnight.
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## Component #2: Watermelon Rind Slaw

### Ingredients

- 3 cups olive oil
- 1 cup white wine vinegar or apple cider vinegar
- 2 teaspoons onion powder
- 4 teaspoons garlic powder
- 4 teaspoons dried oregano
- 4 teaspoons dried basil
- 2 teaspoon crushed red pepper
- 1 tablespoon salt
- 2 teaspoons pepper
- 4 teaspoons lemon juice
- 4 cups of watermelon rinds, julienned
- 3 scallions, thinly sliced
- 3 cups of bean sprouts

### **Instructions**

1. Combine all the dressing ingredients (everything except for the rinds, scallions and bean sprouts) in a large bowl and mix well. Pour about half of the dressing into a separate container (you'll add that to the watermelon broth when you make it.)
  2. Add the rinds, scallions and bean sprouts to the remaining dressing and gently toss. Refrigerate for a few hours to chill.
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## **Component #3: Watermelon Broth**

### **Ingredients**

- 7 cups of watermelon, cut into 1-inch cubes
- The remaining vinaigrette from the slaw recipe above (you should have about 2 cups)

### **Instructions**

1. Place the watermelon into a food processor or blender. Blend until it's a purée. Strain through a fine-meshed strainer into a bowl.
2. Add the vinaigrette and mix well. Taste and adjust seasoning to your liking.
3. Cover and refrigerate for a few hours to chill.

## How To Put It All Together

### Ingredients

- 6 servings cooked ramen noodles
- Watermelon poke (see above)
- Watermelon slaw (see above)
- Watercress, for garnish
- Sesame seeds, for garnish (optional)
- Watermelon broth (see above)

### Instructions

1. Divide the noodles among 6 serving bowls. Add the watermelon poke and the watermelon rind slaw to the bowl, in little piles next to the noodles. Top with the watercress and sesame seeds if you're using them.
2. Lightly shake or stir the watermelon broth to mix it, then carefully pour some broth into each bowl. Serve chilled.