



## Pinchos de Watermelon and Tomatillo

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*A combination of watermelon, tomatillo, and queso fresco, this dish represents very much who I am, as a chef, as a woman, and I as a mother. When the unexpected savory, sweet, healthy yet fulfilling feeling of this salad--or pincho--hits your palate, you will be transported to summers watching a baseball game, to your childhood friends playing on the street, to that old memory that keep sneaking into your adulthood. This dish was not made for certain times, or places, or seasons; I created it to break expectations of what food in sports entertainment was supposed to be by incorporating Latino flavors and culinary techniques along with my own culinary style, which is very much grounded in my identity as a woman.*

*The deal breaker.*

– Dayanny de la Cruz

### Pinchos de Watermelon and Tomatillo

Recipe by Dayanny de la Cruz

Yield: 5 servings

#### Jalapeno and cilantro vinaigrette ingredients

- ½ cup olive oil
- ½ cup water
- 1 Tbsp of cilantro leaves
- ½ tsp honey mustard
- ½ tsp honey
- 1 pinch of powdered ginger
- 1 tsp salt
- 3 Tbsp passion fruit juice
- 1 tsp jalapeno, diced
- 1 tsp mint leaves
- ½ tsp of ground coriander

#### Pinchos ingredients

- 4 cups seedless watermelon, cubed (2 inch)
- 4 tomatillos, husked and cubed (1 inch)
- 10 each piece of queso Blanco cubed (2 inch)
- 1 red onion layer cut (2-inch square)

½ bunch of fresh mint (leaves separated from stems)  
7 slices of crispy bacon (chopped)  
1 avocado, thinly sliced

### Directions

In a bowl, mix all vinaigrette ingredients with a hand blender until a smooth consistency. Set aside for assembly.

To build the pinchos, slide the watermelon cubes, queso Blanco, mint leaves, red onion pieces, and tomatillo cubes on a wooden pick, alternating between each ingredient. To serve, lay down the skewers on a serving tray or plate. Garnish with avocado slices and bacon, and drizzle with the vinaigrette.



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