



BAR-B-Q SNAK WITH GRILLED FRUIT AND BOURBON SALSA



Watermelon and cantaloupe are marinated in bourbon and grilled and mixed with jalapeños, onion, lime and cilantro and served over **Bar-B-Q Snak Burritos**. Yield: 3 Servings

Ingredients:

6 Each	Bar-B-Q Snak Burritos [#1830201], Prepared According To Package Directions	1 Tbsp.	Jalapeño, Diced
¼ Cup	Watermelon, Grilled & Diced	1 Tbsp.	Cilantro, Chopped
¼ Cup	Cantaloupe, Grilled & Diced	1 Tbsp.	Lime Juice
2 tsp.	Bourbon	½ tsp.	Cumin
2 Tbsp.	Onion, Diced	To Taste	Salt & Black Pepper

Directions:

1. In a small bowl add watermelon, cantaloupe and bourbon.
2. Allow the melon and bourbon to marinate for 20 minutes, after this time drain the excess bourbon from the bowl.
3. Add onion, jalapeño, cilantro, lime juice, cumin, salt and pepper to the melon and toss until well mixed.
4. Top the **Bar-B-Q Snak Burritos** with the grilled fruit and bourbon salsa and serve.