

Watermelon & Blueberry Skewers: Easy & Refreshing Summer Fruit Kabobs

Watermelon & Blueberry Skewers: Your Stars-and-Stripes Summer Refreshment!



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ChefManiac

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INGREDIENTS

1 medium seedless watermelon

1-2 pints large blueberries, fresh

Swaps and Notes:

Watermelon: A seedless watermelon is best for ease of preparation. Make sure it's ripe and sweet for the best flavor.

Blueberries: Choose large, firm blueberries for easy skewering and a good visual balance with the watermelon stars.

Cookie Cutter Shape: A small star cookie cutter is used here for a festive look, especially for patriotic occasions. You can also use other small cookie cutter shapes (hearts, circles) or simply cut the watermelon into cubes or triangles.

Skewers: Small wooden skewers are ideal. If you're serving younger children, you might opt for shorter skewers or even toothpicks.

Other Fruits (Optional): You could add other fruits to the skewers like strawberries (sliced or halved), raspberries, or cantaloupe pieces for more variety, though the two-ingredient simplicity is part of the charm.

Mint/Lime (Optional): For an extra pop of flavor, you can lightly spritz the assembled kabobs with fresh lime juice or sprinkle with a tiny bit of chopped fresh mint just before serving.

Directions:

Prepare Watermelon: Start by cutting your seedless

watermelon in half with a large, sharp knife. Place one cut side down on your cutting board, and carefully cut away all the green and white rind, following the curve of the melon. You'll be left with a beautiful half of vibrant pink/red watermelon flesh! Repeat with the other half.

Slice Watermelon: Now, slice that lovely watermelon flesh into $\frac{3}{4}$ inch thick pieces. These slices will be the base for your shapes.

Cut Watermelon Stars: Grab a small star cookie cutter (or your chosen shape) and begin cutting out stars from the watermelon slices. Press firmly to get clean cuts. Don't forget to save those tasty leftover pieces for snacking or blending into a smoothie - no waste here!

Repeat Cutting: Repeat the star-cutting process on the other half of the watermelon until you have enough stars for your desired number of kabobs.

Assemble Kabobs: Take some small wooden skewers and start assembling your kabobs. Alternate the watermelon stars with juicy blueberries. Create a pattern you like, ensuring the fruits are snugly, but not overly tightly, skewered. Once done, pop them in the fridge and let them chill until you're ready to serve! This ensures they're wonderfully refreshing.

Enjoy these cute and refreshing kabobs at your next summer gathering!:

Tips for Success:

Ripe Watermelon: Choose a firm, ripe watermelon for the best flavor and ease of cutting.

Chilled Fruit: Ensure both the watermelon and blueberries are well-chilled before assembling for maximum refreshment.

Uniform Slices: Slicing the watermelon to a consistent $\frac{3}{4}$ inch thickness helps ensure uniform shapes and consistent doneness (though these are raw!).

Save Scraps: Don't discard the watermelon scraps! They're perfect for snacking, smoothies, or infusing water.

Assemble Just Before Serving: While they can chill, assembling too far in advance might make the watermelon release some water. Aim to assemble an hour or two before serving.

Serving Suggestions and Pairings:

Storage and Leftover Tips:

More Recipes You Will Love:

For a refreshing and vibrant cocktail perfect for warmer days, my Refreshing Strawberry Mojito Recipe (Perfect For!) is a fantastic choice.

If you're looking for a fun and easy way to feed a crowd, my This Walking Taco Bar Is My Favorite No-Fuss Way to Feed a Crowd is always a huge hit.

And for a colorful drink that's perfect for any celebration, my This Rainbow Sangria Is My Favorite Colorful Drink for Any Celebration is a festive choice!

Final Thoughts:

DIRECTIONS

1. Making these : Watermelon & Blueberry Skewers is a fun, hands-on process that's perfect for a hot day!
2. Prepare : Watermelon: Start by cutting your seedless watermelon in half with a large, sharp knife. Place one cut side down on your cutting board, and carefully cut away all the green and white rind, following the curve of the melon. You'll be left with a beautiful half of vibrant pink/red watermelon flesh! Repeat with the other half.
3. Slice : Watermelon: Now, slice that lovely watermelon flesh into $\frac{3}{4}$ inch thick pieces. These slices will be the base for your shapes.
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5. Repeat : Cutting: Repeat the star-cutting process on the other half of the watermelon until you have enough stars for your desired number of kabobs.
6. Assemble : Kabobs: Take some small wooden skewers and start assembling your kabobs. Alternate the watermelon stars with juicy blueberries. Create a pattern you like, ensuring the fruits are snugly, but not overly tightly, skewered. Once done, pop them in the fridge and let them chill until you're ready to serve! This ensures they're wonderfully refreshing.
7. Tips for Success: Ripe Watermelon: Choose a firm, ripe watermelon for the best flavor and ease of cutting.
8. Chilled : Fruit: Ensure both the watermelon and

blueberries are well-chilled before assembling for maximum refreshment.

9. **Uniform : Slices:** Slicing the watermelon to a consistent ¾inch thickness helps ensure uniform shapes and consistent doneness (though these are raw!).
10. **Save : Scraps:** Don't discard the watermelon scraps! They're perfect for snacking, smoothies, or infusing water.
11. **Assemble : Just Before Serving:** While they can chill, assembling too far in advance might make the watermelon release some water. Aim to assemble an hour or two before serving.
12. **Serving Suggestions and Pairings:** These Watermelon & Blueberry Skewers are a fantastic, light, and healthy treat for any summer gathering, barbecue, picnic, pool party, or Fourth of July celebration. They're perfect for a refreshing snack or a light dessert. They pair wonderfully with other light summer fare and refreshing beverages. Consider serving them alongside my [This Blueberry Lemonade Is My Favorite Refreshing Drink for Sunny Days](#) or a fruity mocktail. For other quick and sweet treats, my [These Caramel Apple Nachos Are My Favorite Quick Fall Dessert Trick](#) offer a different kind of fruit on a stick!
13. **Storage and Leftover Tips:** Watermelon & Blueberry Skewers are definitely best enjoyed fresh and chilled. If you have any leftovers, store them in an airtight container in the refrigerator for up to 1 day. The watermelon may release some liquid over time, so consume quickly for best texture.
14. **More Recipes You Will Love:** If you loved the refreshing simplicity and fun presentation of these fruit skewers, here are a few more fantastic recipes that I think you'll absolutely love for summer gatherings:
15. For a refreshing and vibrant cocktail perfect for warmer days, my [Refreshing Strawberry Mojito Recipe \(Perfect For!\)](#) is a fantastic choice.
16. If you're looking for a fun and easy way to feed a crowd, my [This Walking Taco Bar Is My Favorite No-Fuss Way to Feed a Crowd](#) is always a huge hit.
17. And for a colorful drink that's perfect for any celebration, my [This Rainbow Sangria Is My Favorite Colorful Drink for Any Celebration](#) is a festive choice!
18. **Final Thoughts:** These Watermelon & Blueberry Skewers are a true celebration of summer - simple, fresh, and incredibly delightful. They're easy to make, healthy, and visually appealing, making them a perfect addition to any summer occasion. Give them a try, and enjoy these cute and refreshing kabobs!
19. What's your favorite fruit to put on a skewer for a summer party? Share your ideas and feedback in the comments below, and don't forget to follow [Chef Maniac](#) for more delightful and inspiring recipes!

SWAPS & NOTES

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TIPS FOR SUCCESS

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More recipes: [ChefManiac.com](https://chefmaniac.com)

Original recipe: <https://chefmaniac.com/watermelon-blueberry-skewers-easy-refreshing-summer-fruit-kabobs/>