



5 Ways to Keep Your Cool with Grapes

This time of year, nothing tastes better on a warm day than a refreshing cool snack – like grapes. Delicious and good for you, California grapes are the perfect finger food—but they can also be so much more.

1. Fresh Grape Salsa



For a deliciously fresh twist on a classic, use grapes instead of tomatoes: combine fresh grapes, cilantro, and chilies with some vinegar, onions and salt and pepper to make [fresh grape salsa](#). Serve with chips or toasted crostini for a deceptively simple dish with an unforgettable flavor

2. Frozen Grapes



Sometimes the simplest treats are also the best. Naturally delicious, each [frozen grape](#) is like a mini-sorbet on its own! Simply rinse, pat dry, then place your California grapes in a re-sealable bag and stash it in your freezer. Two hours later, they're ready to enjoy. Adults only: check out these wine-marinated [frozen grapes](#)

3. Green Grape Gazpacho



Turn old gazpacho recipes upside down with [green grape gazpacho](#). Lettuce, cucumber, grapes and more combine to put a new twist on a traditional treat.

4. Refreshing Grape Agua Fresca



For a refreshing sweet beverage to help beat the heat, whip up a [grape agua fresca](#). Mix freshly made grape juice, sugar and lime juice together and you have a drink that may just dethrone lemonade as your summertime drink of choice. Add sparkling water for a bubbly spin.

5. Frosty Fresh Grape Pops



It's too bad you can't get these from the ice cream truck driver— but luckily they're easy and fun to make at home. [Frosty fresh grape pops](#) are a cool treat for adults and kids alike and because they are made with fresh fruit, they're a good-for-you option compared to most desserts on a stick.

For more cool grape recipes, visit www.GrapesFromCalifornia.com.