

Watermelon Salad

Source: Chef Scotty

Yield: 6 servings

1–5 pound seedless watermelon

1 red onion, thinly sliced rings

¼ cup white balsamic vinegar

1 Tablespoon honey

½ cup extra-virgin olive oil

Salt & Pepper

1 cup crumbled feta cheese

3 Tablespoons fresh mint, chiffonade



Procedure:

1. Cut the melon flesh off the rind. Dice into bite sized pieces and combine with onion.
2. Whisk together honey and vinegar and slowly drizzle in the olive oil. Add salt and pepper to taste.
3. Pour vinaigrette over watermelon and onions and gently toss to combine.
4. Place on serving platter and top with crumbled feta and mint.

Chef Scotty's Notes:

Watermelon pairs beautifully with both feta cheese and fresh mint. Add a light vinaigrette and you've got a great start to your summer BBQ.

WSU Clark County Master Food Preservers

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Food Preservation or Food Safety Questions?

Contact us via our Food Preservation & Safety Helpline

360-397-6060 ext. 5366 - Monday thru Friday

Companion recipe to The Columbian Market Fresh Article Watermelon published on July 22, 2016.

For previous article recipes visit <http://ext100.wsu.edu/clark/?p=8163>