



## Watermelon and Tomato Salad

Yield: 10-12 Cups

Watermelon is frequently used in summertime fruit salads, but rarely has a starring role. In this salad, watermelon is the star and tomatoes have a supporting role. The salad is a balance of sweet from the watermelon, salty from the olives and feta cheese, and sour from champagne vinegar. Basil and mint bring an herb freshness and cayenne pepper just a touch of heat.

Enjoy this refreshing summer salad while the ingredients are at their peak.

### **Ingredients**

½ English cucumber diced  
½ small red onion thinly sliced  
2 T Champagne vinegar or other wine vinegar  
1 ½ t sugar  
½ t salt  
pinch cayenne  
8 C diced seedless watermelon  
2 tomatoes diced  
½ C kalamata olives coarsely chopped  
¼ C basil chiffinaded  
¼ C mint finely chopped  
¾ C feta cheese diced  
2 T extra virgin olive oil

Place onion and cucumber in a small bowl. Mix the vinegar, sugar, salt and cayenne in a small bowl and then pour over the cucumber and onions. Mix gently and set aside to pickle while you prepare the rest of the ingredients.

In a large bowl, add the watermelon, olives, basil and mint along with the cucumber/onion mixture and liquid. Mix all together. Add the feta cheese and drizzle on the olive oil. Gently mix just to combine. Serve immediately.

Recipe by David Musial

