



WATERMELON, FETA AND MINT SALAD

INGREDIENTS

- 1 5-7 lb. seedless watermelon, chilled
- 1/2 cup olive oil
- 3/4 tsp. black pepper
- 1-1/2 tsp. salt
- 3 limes, juiced
- 1/2 small vidalia or other sweet onion, diced
- 3 tbs. fresh mint leaves, chopped,
1 whole mint sprig
- 8 oz. feta cheese, divided (goat or
sheep feta is best)
- balsamic glaze

DIRECTIONS

- 1 Cut rind from the watermelon, then chop the fruit into 1 inch chunks. Place chunks in a colander to drain as you chop.
- 2 In a small bowl, whisk together olive oil, fresh lime juice, salt and black pepper to create a dressing.
- 3 Place watermelon, onions and chopped mint in a large salad bowl. Pour dressing over the watermelon and toss gently to coat.
- 4 Crumble half of the feta into the salad and gently mix.
- 5 Place the salad on a large platter, and crumble the rest of the feta on top.
- 6 Lightly drizzle the balsamic glaze on the salad, and garnish with the whole mint sprig.