

HPRCSC 2009 Fall Picnic Cooking Contest
Second Place Salad: Coleene Jimenez

Watermelon Salad with Mint Leaves

1 (5 lb.) watermelon
1 Vidalia or other sweet onion
¼ cup red wine vinegar
Salt and pepper
½ cup extra-virgin olive oil
2 tablespoons chopped fresh mint
4 oz. Feta cheese, crumbled
6 whole mint sprigs

Cut the flesh from the melon and cut into bite size pieces, removing and discarding the seeds, and set aside.

In a small bowl, combine the vinegar, salt, pepper, and whisk until salt is dissolved. Slowly whisk in the olive oil, a few drops at a time. Add in the chopped mint, taste, and adjust seasonings.

In a large bowl, combine the melon, onion, and feta. Pour the dressing over the melon mixture and toss gently until everything is coated and evenly mixed. Garnish with mint sprigs.