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# WATERMELON SALAD WITH MINT LEAVES

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Serves 6

1 (5 pound)	Watermelon
1	Vidalia onion or other sweet
¼ cup	Red wine vinegar
	Salt & pepper
½ cup	Extra –virgin olive oil
2 tablespoons	Fresh mint, chopped
4 ounces	Feta cheese, crumbled
6	Mint sprigs, whole

- Cut the flesh from the melon and cut into bite size pieces, removing and discarding the seeds, and set aside.
- Peel and slice the onion into rings.
- 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 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.
- To serve, divide the salad among individual plates and garnish with mint leaves.