

## Watermelon Salad

1 medium watermelon  
1 red onion, julienned, soaked in ice water for 20 minutes  
½ cup fresh basil leaves, shredded  
¼ cup crumbled feta cheese  
3 Tbsp extra virgin olive oil  
1 Tbsp balsamic vinegar

### Method:

Slice the watermelon and remove the rind, trimming away the pale flesh adjacent to the rind, leaving only the sweet, bright red flesh. Cut the watermelon into large dice, or approximately ¾-inch cubes. Arrange the watermelon cubes in a bowl. Sprinkle with onion, crumbled feta and basil leaves. In a glass bowl, combine the olive oil and balsamic vinegar and whisk until combined. Pour over salad just before serving.

*(By Chef Dan Brophy, Summer Cooking With Herbs Series 2012, Portland Nursery / Stark)*