

# Watermelon Salsa



Great as a side dish, by itself or served with grilled hamburgers

Serves 12

1 ~ 5 pound watermelon, seedless

1 sweet onion, thinly sliced

1/4c red wine vinegar

salt and pepper

2T fresh mint, chopped

4oz feta cheese, crumbled

mint leaves, for garnish

Cut watermelon into bite-sized pieces and place in large bowl.

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

Add onion and feta cheese to watermelon. Pour dressing over mixture and toss gently until everything is coated. Garnish with whole mint leaves.

Prepare Ahead Tip

Keeps well, refrigerated, for 72 hours.