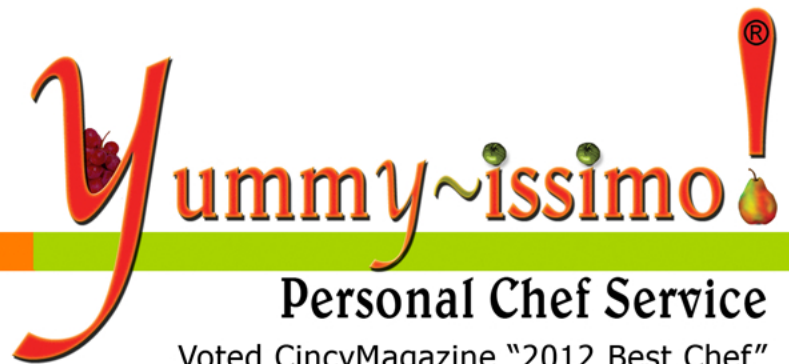


Watermelon Salad



Personal Chef Service

Voted CincyMagazine "2012 Best Chef"

Voted "2011 Personal Chef of the Year"

Voted CityBeat "2011 & 2012 Best Caterer"

Serves 12

1 ~ 4 pound watermelon, seedless

2 sweet onions, thinly sliced

1/4c red wine vinegar

salt and pepper

1/2c olive oil

1/4c fresh mint, chopped

8oz feta cheese, crumbled

1 jalapeno pepper, seeded, diced

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

Listen for my weekly recipes, Fridays at 7:45 a.m. on WGRR presented by



Debbie Spangler ~ Certified Personal Chef

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