

Recipe and Procedure for Watermelon with Red Onion, Feta, Pine Nuts and Tomatoes

Serves 6

Ingredient	Qty.
Red Onion, thinly sliced, salad cut	1/4 of one onion
Heirloom tomatoes, medium dice	2 ea
Watermelon, seedless, sweetheart	1 small
Feta Cheese, diced or crumbled	4 oz
Pine Nuts, toasted	1/4 cup
Red Leaf Lettuce or Butter Lettuce, leaves separated	6 leaves
Balsamic Vinegar	
Fleur de sel	

1. Peel watermelon. Cut into 2 inch thick circles. Using a 2 inch round or square cookie cutter, cut at least 12 circles or squares.
2. To serve, place red leaf lettuce or butter lettuce on chilled plates. Place one square or circle of watermelon on each platet, then top with tomatoes, feta, red onion and pine nuts.
3. Drizzle with a a little balsamic vinegar and season with fleur de sel. Serve immediately.