



Spicy Watermelon Salad

Makes 6 to 8 servings

Ingredients

3 tbl extra-virgin olive oil

2 tbl apple cider vinegar

1 tbl fresh lime zest

3 tbl fresh lime juice

1 tbl honey

1 jalapeno

Kosher salt and fresh ground black pepper

2 ½ # watermelon

4 oz crumbled feta

1 cup cilantro

Instructions

1. In a large bowl, mix together oil, vinegar, lime zest, lime juice, honey and jalapeno. Season with salt and pepper and add red onion, toss to coat. Let marinade for ten minutes.
2. Cut melon into one inch squares and add to vinaigrette.
3. When ready to serve add feta and cilantro, toss gently. Refrigerate until serving.

**pair with Paul Mathew Rosé of Pinot Noir*