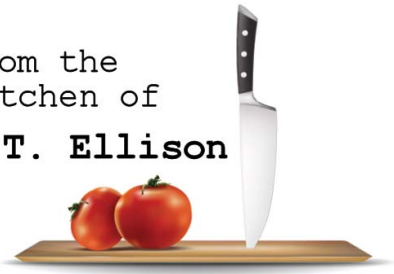


From the
kitchen of

J.T. Ellison



Ingredients

- ✓ 1/3 cup extra-virgin olive oil
- ✓ 3 tablespoons fresh lemon juice
- ✓ 2 teaspoons kosher salt
- ✓ ½ teaspoon freshly ground pepper
- ✓ 10 cups seedless watermelon, cut into 1 ½-inch chunks
- ✓ 1–2 cups feta cheese, crumbled
- ✓ 1 small sweet onion, cut into ½-inch dice
- ✓ 1 cup mint leaves, coarsely chopped

Watermelon Salad with Feta & Mint

(serves 12)

This watermelon salad is the perfect way to cool down a hot summer night. I've adapted this from the brilliant Jacques Pépin, who suggests to serve this with a crisp, sweet rosé. I think I'll follow Jacques' advice.

Directions

- In a large bowl, whisk the oil, lemon juice, salt, and pepper.
- Add the watermelon, feta, and onion and toss gently.
- Garnish with the mint and serve.

As seen in J.T. Ellison's newsletter. For more recipes, visit JTEllison.com.

Want a bubbly suggestion? Check out J.T.'s wine blog, [The Wine Vixen](http://TheWineVixen.com), at TheWineVixen.com.