

**Best-ever Watermelon Salad recipe** – From the Chef at Buckhead Club ATL. Makes a LOT @ 4-5 Quarts of Salad

1 SEED LESS WATERMELON, MEDIUM SIZE, SMALL DICED  
5 RIPENED TOMATOES, DESEEDED AND DICED  
1 CUP FRESH BASIL, TORN  
1/2 CUP FRESH MINCED MINT  
1/2 LG, RED ONION, FINELY MINCED

1/4 CUP RED WINE VINEGAR  
1 CUP XTRA VIRGIN OLIVE OIL  
SALT AND PEPPER TO TASTE.

METHOD : (Allow time...lots of chopping)

WHISK THE VINEGAR, SALT AND PEPPER, AND ADD OLIVE OIL, SET ASIDE TIL NEEDED.

IN A BOWL, TOSS ALL THE INGREDIENTS TOGETHER GENTLY, **LET COOL FOR FEW HOURS.**

SERVED COLD.

DO NOT KEEP THIS SALAD TOO LONG, RESULTS IN A POOL OF SWEET JUICY WATER.

IF ANY LEFT OVERS, ADD CUCUMBER, CILANTRO, JALEPENO, BELL PEPPERS AND BLEND TIL SMOOTH.

SERVE IT AS A GASPACHO.....ALSO YUMMY!

Joanne Jones