

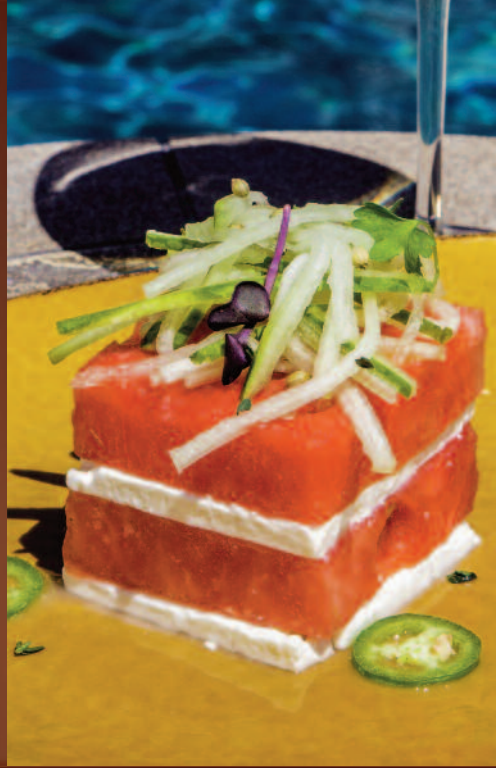
Watermelon Feta Salad

Tanque Verde Ranch

- 1 ea watermelon (small seedless)
- 1/2 lb feta cheese
- 4 oz micro greens (or arugula)
- salt and pepper

Pickling Brine

- 2 cups apple cider vinegar
- 4 oz sugar
- 2 oz salt
- 1 ea serrano chiles (sliced)
- 1 tbsp coriander (toasted)



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Vinaigrette

- 1 ea fresh lime juice
- 1 tbsp champagne vin
- 1 ea serrano chiles (sliced)
- 2 tsp fresh thyme
- 2 tsp fresh mint
- 3 oz olive oil

Peel watermelon and save 1/4 rind and julienne for pickling. In a small sauce pot, heat vinegar, sugar, and salt until dissolved. In a small container combine 1 sliced serrano chiles, coriander and watermelon rind. Pour hot pickling brine over rind and cover and chill. Do this step at least a few hours or a day in advance to allow time for pickling.

Slice watermelon 3"x3"x1/2" squares (8 ea).
Slice Feta 3"x3"x1/4" squares (8 ea).

Mix vinaigrette ingredients in jar with lid (mason jars work great), season with salt, and shake vigorously when needed.

On 4 small plates, place a small amount of dressed greens, then 1 slice of feta, 1 slice of watermelon and repeat. Top stack with dressed greens, pickled watermelon rind, and garnish with sliced serrano chiles. Season with salt and fresh cracked pepper, then drizzle some dressing on stack and plate. Serve immediately and enjoy.