



Watermelon & Cucumber Salad With Fresh Mint

Chef Sara Fougere, Sara Fougere Catering

Ingredients

1 Vidalia or red onion, thinly sliced	fresh mint leaves, sliced in a chiffonade
6 cups seedless watermelon, chopped	¼ cup olive oil
2 seeded and sliced cucumbers — don't peel	¼ cup balsamic vinegar
½ to ¾ cup loosely packed	salt
	crumbled goat cheese (optional)

Directions

Put onion, watermelon, cucumbers and mint in a large salad bowl. Stir gently. Whisk oil, vinegar and salt, and pour over salad. Gently stir and let sit just a few minutes. Garnish with crumbled goat cheese.