

Balsamic Watermelon Salad

Ingredients:

For Dressing

- ¼ cup aged balsamic vinegar
- ½ teaspoon dried thyme
- pinch of granular sugar
- pinch of salt
- pinch of red pepper or cayenne
- ½ cup of extra virgin olive oil
- combine first 5 ingredients in glass bowl and mix well
- slowly pour the olive oil into the bowl while whisking constantly; stir at least one minute
- allow to sit at room temperature for 10 minutes
- adjust salt to taste; ready to serve

For Salad

- 3 cups diced watermelon (1-inch dice)
- 2 tablespoons finely shredded fresh mint
- shaved almonds for garnish (optional)

Directions:

1. Place watermelon and mint in medium-sized glass bowl.
2. Drizzle dressing over watermelon and mint. Mix gently with a spoon.
3. Portion watermelon in 4 bowls; served chilled.

Makes 4 servings