

Grilled Watermelon Salad

Ingredients:

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| ½ cup | Kalamata olives, pitted |
| ½ | Onion, red |
| 5 oz. | Feta cheese |
| 6 Tbsp. | Extra virgin olive oil |
| 1 | Lemon, juice and zest |
| ½ tsp. | Salt |
| ¼ tsp. | Pepper, fresh ground |
| ½ small | Watermelon, seedless |
| 2 Tbsp. | Mint, freshly, chopped |
| 1 Tbsp. | Oregano, freshly chopped |



Method of Preparation:

1. Prepare grill by turning the searing grates upright then preheat to high. Let grill preheat for about 5-10 minutes to develop a high temperature.
2. Quarter the olives and place them in a medium bowl. Slice the onion fine and add to the olives. Cut the feta cheese into small ½ " cubes and reserve.
3. In a small bowl whisk together 5 tablespoons of the oil, the lemon juice and zest, salt and pepper then pour over the olives and onions.
4. Remove all rind from the watermelon then slice into ¾" thick wedges. Brush each side with the remaining tablespoon of oil then grill for 1-2 minutes on each side. Quickly remove the watermelon from the grill and cut into a large dice. Add the watermelon and feta to the salad. Fold in the chopped herbs at the last minute just before serving.