

melon and tomatillo salad

- Jacob Valentine, Feed the Mass

serves 6

prep time 15 minutes

INGREDIENTS

Dressing

1/4 cup olive oil

1 tbsp honey

2 tbsp white wine vinegar

1 sprig thyme

salt and pepper to taste

Salad

8 oz (approx 1 cup) watermelon

8 oz (approx 1 cup) honeydew

8 oz (approx 1 cup) cantaloupe

8 oz (approx 1 cup) tomatillo

1 English cucumber

1 bunch mint

1 serrano or jalapeno pepper

DIRECTIONS

Combine dressing ingredients in a jar and shake well, set aside to let flavors mingle.

Cut melons and cucumber into bite-sized chunks.

Peel the outer paper from tomatillos if still attached; rinse and cut into quarters or eighths depending upon size.

Seed and finely chop the pepper.

Finely slice or cut mint leaves with scissors into thin ribbons.

Right before serving combine all the ingredients in a bowl, add dressing and gently stir.

Adjust seasoning, adding more mint as garnish if desired.

NOTE

This salad is very adaptable to the season, and is delicious with ground cherries, a variety of melons, stone fruit or basil. You can substitute with another low-acid vinegar (like rice wine or sherry vinegar) but keep it mild and sweet as to not overpower the fruit.

