

## Seasonal Eating

# Tomato, Cucumber and Watermelon Salad

Ideas for Using Fresh Produce

1/4 cup red wine vinegar  
1 1/2 teaspoons salt, divided  
1/4 teaspoon black pepper  
2 tablespoons sugar  
1/2 cup olive oil  
3 cups chopped watermelon  
3 cups chopped tomato  
3 cups chopped cucumber  
1/2 cup chopped red onion  
1/4 cup chopped basil  
3/4 cup crumbled feta cheese

In a large bowl, whisk together vinegar, 3/4 teaspoon salt, pepper, sugar and oil. Add watermelon, tomatoes, cucumbers and red onion. Toss to coat and let stand 15 minutes. Add remaining 3/4 teaspoon salt and basil and stir to mix. Place in serving bowls and top with feta.



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**Bedford County Farmers Market**  
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(Click on Seasonal Eating under the Family Menu)



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