



FARMSTAND SUMMER BEST SALAD

Serve 6

This salad is a lesson in contrasts – salty with sweet, soft with crisp, spicy with mild, as well as contrasting colors of red, white and green. We're guessing this will be YOUR "Summer Best" too!

1 cup olive oil
2 Tablespoons fresh lime juice
2 Tablespoons champagne vinegar
1 small shallot, minced *
1 serrano chile, stemmed, sliced and cut into tiny half-moon shapes *
salt to taste

1 small seedless watermelon *
½ pound feta cheese *
4 cups arugula leaves *

Sliced serrano chile for garnish *
Coarse sea salt

In a jar with a tight fitted lid, combine dressing ingredients and shake well. Refrigerate to blend flavors. Shake again before using.

Cut watermelon in half, then into ½ inch slices. Remove rind and cut each half-moon into 3-4 triangles; you should have about 24 thin triangles. Slice feta in half diagonally and then into thin slices to form triangles – you should have about 12

Arrange feta and melon overlapping attractively around serving plates (or a platter for buffet style service). In a large bowl, place about ¼ of the dressing, toss in the arugula and toss to coat. Place arugula in the center of the melon/cheese. Drizzle a little of the dressing over the melon and cheese. Sprinkle with the thinly sliced chile, then sprinkle with coarse salt and serve at cool room temperature.

Save any remaining dressing for another use, or put into a small bowl to accompany at the table.

NOTE: A red serrano would be pretty, but either red or green will work. If no Serrano is available, use half of a small jalapeño, cut into very tiny bits. The Serrano will be spicier than the jalapeño, so for less adventurous guests, choose the jalapeño.

When choosing a watermelon, choose one that is heavy compared to others it's same size - it will have more juice and better texture.

Adapted From: InStyle 09





* Items available at Chicago's Downtown Farmstand

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