



## Heirloom Tomato and Watermelon Salad

*Serves 6*

### Red Wine Vinaigrette

Red wine vinegar	¼ cup
Kosher salt	1 tsp
Black pepper, ground	¼ tsp
Olive oil, extra virgin	½ cup

### Salad

Cucumber	1
Red onion	½
Tomatoes, heirloom	1 lb, large dice
Watermelon	3.5 cups, large dice
Red bell pepper	1, large dice
Cotija cheese	7 oz, ½ inch cubes
Air dried ham	6 oz, julienne
Greens	3 oz
Mint, fresh	

### Method

1. MAKE THE VINAIGRETTE: Whisk the vinegar, salt and pepper in a medium bowl to blend. Gradually whisk in the oil to blend well. Set aside.
1. MAKE THE SALAD: Cut the cucumber in half lengthwise, then, using a spoon, scrape out the seeds. Cut the cucumber halves crosswise into thin half-moon slices. Using a mandolin, cut the onion into 1-inch-long paper-thin slices. Toss the sliced cucumber, onion, tomatoes, watermelon, bell pepper, cheese, air dried ham, and greens in a large bowl with enough vinaigrette to coat. Garnish with fresh mint. Serve immediately.

*Recipe the School of Hotel, Culinary Arts and Tourism, Schenectady County Community College*