



Watermelon Salad with Rocket and Grilled Corn

A colorful salad for picnics on Lake Washington or concerts at Chateau Ste. Michelle.

WATERMELON SALAD

Dressing

- 1 T rice vinegar
- 1 T vegetable oil
- 2 T minced ginger root
- 1 t lime zest
- 1 clove garlic, minced through a press

Salad

- 2 C seedless watermelon, chopped in 1/2" pieces
- 1 large bunch watercress or rocket (arugula)
- 1/4 C fresh mint or cilantro, chopped
- 1 C English cucumber, chopped in 1/2" pieces
- 2 ears of corn, grilled until some kernels are black
- 4 green onions, sliced diagonally

Whisk dressing ingredients together.

Spin the chopped watermelon in a salad spinner to remove excess liquid. Dry chopped cucumber with paper towels.

Mix salad ingredients immediately before serving. Toss with dressing. Season to taste with salt and pepper.

Serves 4 as a main course and 6-8 as a side dish.

Pairing: Torrontés