



COOKING UP THE MAGIC

WATERMELON SALAD

EPCOT® International Flower & Garden Festival

INGREDIENTS

SERVES 6

BALSAMIC VINAIGRETTE

- 1/4 CUP** white balsamic vinegar
- 3 TABLESPOONS** finely diced shallots
- 2 TABLESPOONS** roasted garlic
- 2 TABLESPOONS** honey
- 1 TABLESPOON** fresh lemon juice
- 1 CUP** extra virgin olive oil
- COARSE SALT AND FRESHLY GROUND BLACK PEPPER**, to taste

PICKLED ONIONS

- 1/2 CUP** fresh or frozen raspberries
- 1 1/2 CUPS** water
- 1/4 CUP** sugar
- 2 TABLESPOONS** grenadine syrup
- 1 TABLESPOON** salt
- 1/4 POUND** red onions, sliced into 1/4-inch-thick rings

WATERMELON SALAD

- 4 CUPS** cubed seedless watermelon
- 1 CUP** fresh blueberries
- 3 CUPS** baby arugula
- 1/4 CUP** white balsamic vinaigrette
- COARSE SALT AND FRESHLY GROUND BLACK PEPPER**, to taste
- 1/4 CUP** pickled onion
- 1/4 CUP** balsamic glaze
- 1/2 CUP** crumbled feta cheese

DIRECTIONS

FOR BALSAMIC VINAIGRETTE:

- Combine vinegar, shallots, garlic, honey and lemon juice in a blender. Blend until smooth.
- With blender running, slowly drizzle in olive oil until mixture thickens. Season with salt and pepper.

FOR PICKLED ONIONS:

- Purée raspberries in food processor. Pour purée through a fine-mesh sieve. Discard seeds and set purée aside.
- Combine raspberry purée, water, sugar, grenadine and salt in a medium saucepan over medium-high heat. Simmer 5 minutes, stirring to dissolve salt and sugar.
- Add onions; stir to coat, then remove from heat. Set aside 20 minutes. Use immediately or refrigerate up to 3 days

FOR WATERMELON SALAD:

- Divide watermelon and blueberries among plates. Toss arugula with vinaigrette in a medium bowl and lightly season with salt and pepper.
- Top each portion of watermelon with arugula. Top each serving with a few pickled onions, then sprinkle with feta. Drizzle with balsamic glaze.

