



Cucumber and Watermelon Salad with Feta, Mint and Lime

COOK TIME: 15 minutes

PREP TIME: 15 minutes

SERVINGS: 8-10

I love this recipe because it is just a great light and summery side dish to brighten any backyard barbecue.

Technique tip: For the best flavor and texture, buy a fresh watermelon, cut it day-of and don't refrigerate it.

Swap option: This salad works great with mango, melon or strawberries in place of the watermelon.

INGREDIENTS

All-Purpose Barbecue Seasoning (makes 2 cups)

- 1/2 cup granulated sugar
- 1/2 cup sweet paprika
- 1/4 cup salt
- 2 tablespoons granulated garlic
- 2 tablespoons granulated onion
- 1/3 cup dark brown sugar
- 1 teaspoon dried oregano
- 1/4 teaspoon fennel seed powder
- 1 teaspoon cumin
- 2 teaspoons chili powder
- 1/2 teaspoon cayenne
- 1/2 teaspoon dried thyme
- 2 tablespoons freshly ground black pepper
- 2 teaspoons hatch chili powder

Lime vinaigrette

- 1/3 cup lime juice
- 2/3 cup olive oil
- 1 teaspoon salt
- 1/2 teaspoon freshly ground black pepper

PREPARATION

For the all-purpose barbecue seasoning:

Combine all ingredients in a mixing bowl, then transfer to a food processor and pulse until all ingredients are evenly incorporated. Set aside.

For the lime vinaigrette:

Combine all Ingredients in a mixing bowl and whisk to combine. Set aside.

For the salad:

Combine all ingredients except the mint and barbecue seasoning in a mixing bowl and let sit for 10-15 minutes to marinate before serving. Garnish with some torn mint, sprinkle with the all-purpose barbecue seasoning and serve.

1 tablespoon chopped mint

Salad

4 cups English cucumbers, diced

4 cups seedless watermelon, medium
dice

2 cups feta cheese, crumbled

1 cup fresh mint, torn

1 cup lime vinaigrette (recipe above)

1 tablespoon all-purpose barbecue
seasoning (recipe above)