@ Home on The Range. A show about cooking, exclusively on EPlusTV cable channel 6. Visit www.eplustv6.com for schedule & more recipes.



Watermelon/Heirloom Tomato and Feta Cheese Salad

Serves 6

Shared by: Sally Slack

Recipe by: Carol Law Duncan, Savory Solutions Chef, Auburn, AL

taken from Coastal Living Magazine, May 2010

Ingredients:

3 Tbsp. Olive oil

2 Tbsp. chopped mixed herbs (we used basil, mint, and chives)

1 Tbsp. fresh lemon juice (1/2 large lemon)

1/2 tsp. Kosher salt

4 Heirloom Tomatoes, cut into chunks (we used yellow for color)

1 C. cubed (1 inch) red seedless watermelon

1 C. cubed (1 inch) yellow seedless watermelon (as we could not find this locally, we substituted 3 fresh peaches, peeled & sliced)

1/4 C. vertically sliced red onion

1/2 C. crumbled Feta Cheese

Directions:

- 1. Whisk together first 4 ingredients in large bowl.
- 2. Add tomatoes, watermelon, peaches and onion. Toss gently to coat.
- 3. Sprinkle with Feta cheese and toss gently.