

Watermelon Salad

This recipe and photography was provided courtesy of local cookbook author and chef, Carla Snyder. Learn more about Carla and discover her recipes at Ravenouskitchen.com or in her cookbook, One Pan Whole Family.

Ingredients:

- 1/4 cup lime juice
- 2 tablespoons olive oil
- 1 tablespoon honey
- 1 tablespoon rum (optional)
- 1/2 teaspoon salt
- Freshly ground black pepper
- 6 cups cubed seedless watermelon
- 1 English cucumber, peeled, seeded and sliced, about 3 cups
- 1/4 red onion, thinly sliced
- 1/4 cup freshly torn mint leaves, lightly packed plus a few sprigs for garnish



Instructions:

1. In a large bowl, whisk together the lime juice, oil, honey, rum if using, salt and a few grinds of pepper.
2. Add the watermelon, cucumber, onion and mint and stir gently.
3. Refrigerate until serving. Garnish with mint and serve icy cold.