

# Watermelon, Feta, and Black Olive Salad

Submitted by Emily Renzel

## Ingredients

- 1 small red onion
- 4 limes
- 3.25 pound watermelon
- ¼ cup feta cheese
- 1 bunch fresh flatleaf parsley
- 1 bunch fresh mint, chopped
- 4 Tbsp. extra virgin olive oil
- 4 oz. pitted black olives
- Black pepper to taste

## Preparation & Serving

- Peel and halve the red onion and cut into very fine half-moons. Put in a small bowl to steep with the lime juice to bring out the transparent pinkness in the onions and diminish their rasp. Two limes' worth should do it, but you can find the fruits disappointingly dried up and barren when you cut them in half, in which case add more.
- Remove the rind and seeds from the watermelon and cut into approximately 1 ½ inch triangular chunks. Cut the feta into similar sized pieces and put them both into a large, wide shallow bowl. Tear off sprigs of parsley so that it is used like a salad leaf, rather than a garnish, and add to the bowl along with the mint.
- Tip the now glowingly puce onions, along with their pink juices, over the salad bowl, add the oil and olives, then, using your hands, toss the salad very gently so that the feta and melon don't lose their shape. Add a good grinding of black pepper and taste to see whether the dressing needs more lime.



**A 30<sup>th</sup> Anniversary Recipe**