



CULINARY WEEK

April 8–12, 2019

All Week – Free Classes

Tuesday – Free Lunch

Friday – Commons on Fire
Culinary Competition

I Can Grill That? Hosted by: Anthony McGinnis

Grilled Watermelon & Feta Salad

Ingredients

1 small red onion, sliced	2 tablespoons sherry vinegar	¼ to ½ teaspoon Aleppo
3 large or 4 smaller 1-inch-thick slices watermelon	Salt to taste	pepper or mild chili powder (to taste)
3 tablespoons extra-virgin olive oil	2 tablespoons chopped fresh mint	
	2 ounces feta cheese, crumbled	

Instructions

Place sliced onion in a bowl and cover with water and 1 teaspoon of the vinegar. Soak 5 minutes, then drain and rinse. Drain on paper towels.

Prepare a medium-hot grill. Use 1 tablespoon of the olive oil to brush the watermelon slices lightly. Grill for about 3 minutes per side, or until charred. Remove from heat and dice. Transfer, with juice, to a large salad bowl.

Add onions and remaining ingredients and toss together. Let sit for a few minutes or for up to an hour before serving. Toss again just before serving.

MARTHA ROSE SHULMAN | Time 10 minutes | Yield Serves 4