

Tomato and Watermelon Salad

Presented by Dwayne Hickman, Executive Chef of The Reef
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One pint of cherry or grape tomatoes
One pint of yellow pear tomatoes or something similar
One small watermelon (seedless is preferred)
One cup picked (roughly 15-20 leaves) sweet Italian basil
One medium red onion
One cup red wine vinegar
¼ cup olive oil (I prefer something peppery)
Salt and Pepper

Start this recipe by shaving the red onion using your knife or mandolin and soaking it under refrigeration in the red wine vinegar with a pinch of salt and a two turns of fresh black pepper. You are doing a quick pickle with the onions so no more than one hour in liquid. Peel and dice the watermelon to roughly the same size of the tomatoes. I prefer to cut all tomatoes in halves, it is up to you here. It is a texture issue, whole tomatoes burst where as halves slightly melt with pressure in your mouth. Roughly chop the basil, keep it rustic. A little bruising with the sweet basil will bring out the anise qualities of the plant. Now combine, toss, and season to taste. Finish the salad by drizzling the olive oil over the entire mixture.