



WATERMELON & HEIRLOOM TOMATO SALAD

SUMMER CLASSIC

- Watermelon, cut in chunks
- Tomatoes (MUST have flavor -- see notes below)
- Goat cheese, crumbled
- Extra virgin olive oil
- Fresh sweet basil
- Cashews, roasted, unsalted
- Salt to taste*

- 1 *Base quantities on the other things you plan to serve. If this is a side dish, a couple of slices of tomato and four small chunks of watermelon per person, or more -- as desired.*
- 2 Arrange sliced tomatoes and watermelon on plate. I like a little drizzle of extra virgin olive oil on the tomatoes only. Be very light with the oil.
- 3 Crumble goat cheese over the watermelon and tomatoes. Sprinkle on a few cashews. Then add basil. The little baby leaves are best for this -- add three or four. If the basil leaves are large, cut them into smaller pieces. *Salt to taste -- although I personally find the goat cheese and olive oil sufficient seasoning.

**** It's really imperative that the tomatoes have good flavor. I've had good luck with yellow heirloom tomatoes this summer. Campari tomatoes are typically pretty good. I have used small grape tomatoes in a pinch. And, if you cannot get good tomatoes, this salad with just the watermelon is still great.