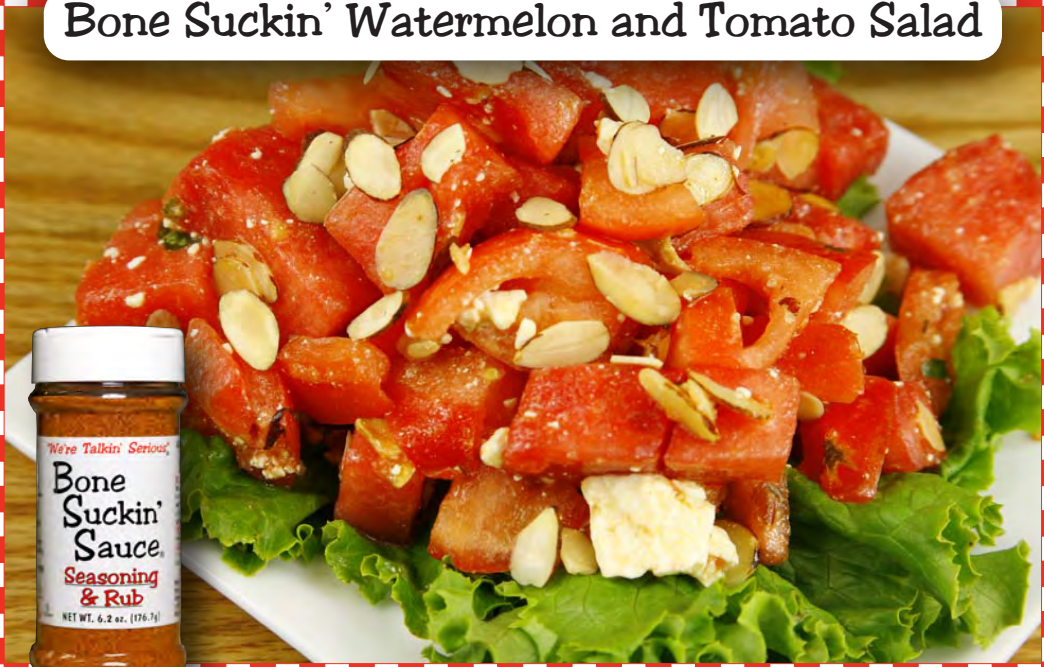
Bone Suckin' Watermelon and Tomato Salad



Bone Suckin' Watermelon and Tomato Salad

Ingredients:

Bone Suckin' Seasoning & Rub, 1 Tbsp.
Seedless Watermelon, 8 cups cut into chunks
Tomatoes, 2 lbs, ripe, cored and cut in chunks
Kosher or Sea Salt, 1 tsp.
Red Wine Vinegar, 1 1/2 tablespoon.
Extra Virgin Olive Oil, 5 Tbsp.
Basil, 3 Tbsp. finely chopped
Feta Cheese, 1 cup, crumbled
Almonds, 1/2 cup, sliced and lightly toasted
Arugula, 4 cups (optional)

Directions:

In a large bowl combine melon and tomatoes. Sprinkle with salt and Bone Suckin' Seasoning & Rub, let stand for 5 minutes. Add 4 Tbsp of oil, vinegar, feta and basil to the mixture. Divide arugula among plates and drizzle the remaining oil over arugula, and top with melon salad. Sprinkle with toasted almonds. Serves 6 to 8.

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