

Bone Suckin' Watermelon and Tomato Salad



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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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