

Watermelon Tomato Salad

Also Known As

Course	Yield	Type of Food	Main Ingredient
Salad	6 servings	Vegetable	

Comments

Watermelon and tomatoes, could there be a more perfect combination for the summer. When done right it is hard to tell one from the other. I adapted this from a Southern Living recipe.

Prep Time 15 minutes **Cooking Time** **Ethnic Origin** American

1/8=.125 1/4=.25 1/3=.33 3/8=.375 1/2=.5 5/8=.625 2/3=.66 3/4=.75 7/8=.875

Measure	Ingredient	Pre-Heat? <input type="checkbox"/> Yes	Temperature	Grease Pan? <input type="checkbox"/> Yes
			Measure	Ingredient
5 cups	seedless watermelon cubes, .75 inch			
1.5 lb.	ripe tomatoes, .75 inch cubes			
3 tsp.	sugar			
.5 tsp.	salt			
1 small	onion, quartered and thinly sliced			
.5 cup	red wine vinegar			
.25 cup	extra virgin olive oil			
	cracked pepper to taste			

Instructions

Combine watermelon and tomatoes in a large bowl
Sprinkle with sugar and salt, tossing to coat
Let stand 15 minutes
Stir in onion, vinegar and oil
Cover and chill for 2 hours
Sprinkle with cracked pepper just before serving