



TASTING TABLE

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Watermelon Salad

Adapted from Tyler Florence, Wayfare Tavern

Makes 4 servings

- 1 ½ pound watermelon, rind removed and cut into 1½-inch pieces
- 1 teaspoon kosher salt
- ¼ teaspoon freshly ground black pepper
- 1 fennel bulb, thinly sliced
- 12 Kalamata olives, pitted
- 2 radishes, thinly sliced
- ⅓ cup extra virgin olive oil
- 2 tablespoons fresh lemon juice
- ¼ cup fresh tarragon leaves
- 3 ounces ricotta salata, shaved

In a large bowl, toss the watermelon with the salt and pepper. In another bowl, toss the fennel, olives and radishes with the olive oil and lemon juice. Divide the watermelon evenly among four plates. Top each plate with an equal portion of the olive mixture. Garnish each plate with the tarragon leaves and shavings of ricotta salata. Serve.

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