Seasonal Eating

## Melon Salad with Poppy Seed Dressing

1 cantaloupe

honeydew melon
seedless watermelon
tablespoons red wine vinegar
tablespoons sugar
4 cup vegetable oil
1/2 teaspoons poppy seeds
tablespoons plain yogurt

Using a melon baller, scoop out the flesh of the melons into balls. In a medium bowl, whisk together vinegar, sugar, oil, poppy seeds, salt and yogurt. Refrigerate until serving time. Just before serving, combine melon balls and dressing.

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