

Watermelon and Arugula Salad

2 tablespoons balsamic vinegar
1 tablespoon red wine vinegar
1 tablespoon Dijon style mustard
1 tablespoon brown sugar
1/4 teaspoon salt
1/4 teaspoon black pepper
1/4 cup olive oil
12 (1/2" thick) slices seedless watermelon, rind removed
Salt
Black pepper
1 bag baby arugula
4 ounces crumbled blue cheese
1 cup toasted pecans

In a medium bowl, whisk together the vinegars, mustard, sugar, salt and pepper. Slowly drizzle in the oil while whisking. Refrigerate until ready to assemble. Place a slice of watermelon on each serving plate. Sprinkle with a little salt and pepper. In a large bowl toss the arugula with just enough of the balsamic dressing to coat. Sprinkle over the watermelon and top with blue cheese and pecans. Drizzle with a little more dressing and serve immediately.