

## Seasonal Eating



## Watermelon and Feta Green Salad

1/2 jalapeño pepper, stem and seeds removed  
3 tablespoons red currant jelly  
1/4 cup white wine vinegar  
1/4 teaspoon minced garlic  
1/4 teaspoon salt + more to taste  
1/8 teaspoon black pepper  
4 cups diced seedless watermelons, divided  
1-2 tablespoon olive oil  
6 cups arugula and/or spinach, washed and dried  
1/2 cup sliced red onion  
1/2 cup crumbled feta cheese  
1/2 cup toasted pecan halves

In the jar of a blender, combine jalapeno, jelly, vinegar, garlic, salt, pepper and 1 cup of the watermelon cubes. Process until smooth. With machine still running, drizzle in the oil. Store in the refrigerator until ready to use, up to 2 days. Shake well before using.

Toss the greens with some of the dressing in a large bowl and divide onto 6 plates. Top with red onion, watermelon cubes, feta cheese and pecans. Serve with remaining dressing on the side.