



Preparation: 20-30 minutes
Assemble just prior to serving
Serves 4 - 6

Watermelon and Cucumber Ginaigrette Salad

Ingredients

1 bunch of radishes, trimmed and thinly sliced
1/2 medium-sized watermelon (about 3 cups flesh), cubed or scooped with a melon baller
1 lemon
1 small red onion, thinly sliced
2 Lebanese (short) cucumbers, thinly sliced
100 g (3 1/2 oz) kalamata olives, pitted and sliced
a pinch of chilli flakes (optional)
100 g (3 1/2 oz) mild creamy feta
Good-quality olive oil, for drizzling

Ginaigrette

5 mint sprigs, leaves picked, stalks reserved
3 dill sprigs, fronds picked, stalks reserved
3 parsley sprigs, leaves picked, stalks reserved
50 ml (1 1/2 fl oz) white wine vinegar
50 ml (1 1/2 fl oz) gin
1/3 cup (75 g) sugar 2 teaspoons salt



From Alice Zaslavsky's
"The Joy Of Better Cooking"



Directions

- Plunge the radishes into a bowl of cold water, to refresh and crisp.
- Scoop the watermelon with a melon baller (retro!), or cut into wedges, slicing the flesh off the rind, then chop into fork-sized chunks. Pop these in the fridge while you make the rest of your salad.
- Zest the lemon, reserving the zest. Segment the flesh by slicing off the skin and pith, and cutting into each segment at a 45-degree angle to form wedges. Keep the remaining carcass of the citrus to squeeze over the salad.
- To make the ginaigrette, place the mint, dill and parsley stalks in a small saucepan with the vinegar, gin, sugar, salt and 50 ml (1 1/2 fl oz) water. Bring to the boil, cooking for 4-5 minutes, until the booze stops stinging your eyeballs and the liquid reduces a little.
- Pop the onion slices in a jar, strain the ginaigrette over them and leave to pickle for at least 15 minutes. There's no need to pop a lid on top, unless you're planning on taking this with you for drizzling at a party.
- To serve, drain and thoroughly dry the radish wedges. Assemble the cucumber, watermelon and radish in a serving bowl. Add most of the reserved herb fronds from the ginaigrette, together with the olives, lemon segments and chilli flakes, if using. Crumble or cube the feta into fork-sized chunks and scatter over the top. Toss gently to combine, so the feta doesn't start collapsing.
- Garnish with the remaining herbs and pickled onion. Drizzle with a few tablespoons of the pickling liquid and olive oil, then crack over some black pepper to finish.

TIPS



- Keep the watermelon separate if making this ahead. Watermelon will turn all salads — whether leafy or fruity — to mush. To make this party last a little longer, try using honeydew melon instead, as it will keep its shape better, but won't be quite as sweet.
- If you're not much of a drinker, buy a baby bottle of booze. Instead of gin, vodka will hit the spot, or even ouzo if you want to be true to the salad's Greek roots, adding a delightful anise note to the dressing. You can also just hold the booze and make the pickling liquid with an extra 50 ml (1 1/2 fl oz) white wine vinegar instead.