

ST. HELENA FARMERS' MARKET

Heirloom Tomato & Watermelon Salad

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Yield: 5 salads

Ingredients	Amounts
Heirloom tomatoes	6 each
Cherry tomatoes, halved	1 pint
Watermelon, cubed	1/2
Pickled Red Onion	1/2 cup
Radish shaved	1/4 cup
Kalamata Olives, pitted	1/4 cup
Feta/goat cheese	1 pint
Basil	1 bunch
Mint	1 bunch
Sherry vinegar	1/4 cup
Extra Virgin Olive Oil	Drizzle

Method:

1. Cut heirloom tomatoes into 1-inch wedges and cut cherry tomatoes in half.
2. Cut watermelon off of the rinds leaving some red flesh on the rind, save the rinds. Dice watermelon into 1-inch cubes
3. Using a slicer, shave radishes and cut olives in half
4. Cut cheese into 1/4 inch cubes
5. Pluck the basil leaves from stem, roll up leaves and thinly slice. Repeat the same steps for the mint
6. Combine all ingredients into a bowl and toss with sherry vinegar, salt, and pepper and refrigerate. When ready to serve, drizzle salad with Extra Virgin Olive Oil

Pickled Red Onions

Ingredients	Amounts
Red Onion	1 each
Champagne Vinegar	1 cup
Water	1 cup
Sugar	1/2 cup
Salt	3 teaspoons
Cinnamon Stick	1 stick
Juniper Berry	12 each
Star Anise Pod	1 each
Bay Leaf	6 each
Black Peppercorn	2 tablespoons
Mustard Seeds	1 tablespoon

Method:

1. Slice onions into $\frac{1}{4}$ inch slices
2. In a 2-quart saucepan over medium heat, add Champagne vinegar, water, sugar, salt, and spices. Bring to a boil and hold for 1 minute. Remove pan from heat and cool for 15 minutes.
3. Place onions into a 2-quart mason jar and cover with as much juice as possible. Cover the jar and leave at room temp for another 1 $\frac{1}{2}$ hours.
4. Refrigerate overnight and consume within a month. Keep pickles refrigerated.

Pickled Watermelon Rinds

Ingredients

Watermelon Rinds
Water
Sugar
Ginger Root
Salt
Cinnamon Stick
Allspice Berry
Star Anise Pod

Amounts

Apple Cider Vinegar 1 cup
1 cup
 $\frac{3}{4}$ cup
1-inch chunk
4 teaspoons
1 stick
1 teaspoon
1

Method:

1. With a peeler, remove and discard the outer green portion of watermelon rind. Cut rind into 1-inch cubes
2. In a 2-quart saucepan over medium heat, add apple cider vinegar, water, sugar, ginger, salt, and spices. Bring to a boil and hold for 1 minute. Carefully add watermelon rinds. Return to a boil and turn off heat. Remove pan from heat and cool for 30 minutes.
3. Move pickles into a 2-quart mason jar and cover with as much juice as possible. Cover the jar and leave at room temp for another 1 $\frac{1}{2}$ hours.
4. Refrigerate overnight and consume within a month