

Watermelon, Feta and Black Olive Salad

Wascana Freewheelers' Progressive Dinner, June 2010

*Very refreshing after a hot ride. Originally from somewhere on the Internet.
Marion Perry*

Ingredients:

1 small red onion
2-4 limes, depending on juiciness
1.5 kg sweet, ripe watermelon
250 g greek feta cheese
bunch fresh flat leaf parsley (cilantro)
bunch fresh mint, chopped
3-4 tbsps extra virgin olive oil (I think it's just as good without.)
100g pitted kalamata olives
black pepper

Instructions:

Peel and halve the red onion and cut into very fine half moons. Put in a small bowl to steep with the lime juice- two limes should be enough but you may need more.

Remove the rind and seeds from the watermelon and cut into chunks.

Cut the feta into similar sized pieces and put with watermelon into a large bowl.

Tear off sprigs of parsley and add to the bowl with the chopped mint.

Add the onions to the bowl with their juice, followed by the oil and olives. Toss gently. Add a good grinding of black pepper and serve.