

GRILLED WATERMELON *Salad*

Dry Creek
VINEYARD

A unique and refreshing salad to enjoy on warm Indian summer nights. Start off with this Grilled Watermelon Salad and a glass of our luscious and lively **2010 Petite Zin Rosé**. Then toss your favorite meat on the barbeque and enjoy our **2008 Spencer's Hill Zinfandel** with family and friends.

INGREDIENTS

- 1/3 CUP balsamic vinegar
- 1 TSP honey
- 1 TSP pure vanilla extract
- 1/8 TSP Kosher salt
- 1/8 TSP freshly ground pepper
- 1/3 CUP Canola oil
- 1 LB seedless watermelon,
cut into 3/4-inch thick wedges
- 1/4 CUP chopped English cucumber,
seeds removed
- 1/4 CUP pine nuts, toasted to
golden brown
- 1/2 CUP Feta crumbles
- 2 CUPS loosely packed mâche
or baby spinach

METHOD

To make the dressing, combine the balsamic vinegar, honey, vanilla extract, salt and pepper in a blender. With the blender running, slowly add the canola oil in a thin stream. Refrigerate the dressing until ready to serve.

Meanwhile, place the watermelon slices on a hot barbecue grill and cook for two minutes. Turn the watermelon and cook for an additional minute. Remove from the grill and refrigerate until ready to serve.

To serve, place the watermelon wedges on a platter and top with the chopped cucumber. Sprinkle the pine nuts and feta over the watermelon and cucumber.

In a small bowl, toss the mâche or spinach with a little of the dressing and place the greens on top of the watermelon. Drizzle the extra dressing over the salad.

Serves 6