



The Primrose Press

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KITCHEN CORNER

Happy Summer Everyone! I have decided to share a lovely refreshing summer salad recipe for your enjoyment. I hope you all stay cool and have a wonderful July 4th.

Chef Vicky

Watermelon Feta Salad with Balsamic Reduction

Ingredients:

4 cups cubed watermelon
4 oz feta cheese, crumbled
1/4 cup basil, thinly sliced
Sea salt and black pepper to taste
1/2 lime



Balsamic Reduction:

1/2 cup balsamic vinegar
1/2 T sugar
1/2 t each sea salt and ground black pepper

In a pot over medium heat, cook all of the ingredients and stir. Watch carefully—the glaze should begin to thicken after 5 minutes and you want it thick enough to stick to the back of the spoon, but not thicken into a glob. Once glaze has thickened, remove from heat.

Salad Instructions:

Mix the watermelon, feta and basil in a bowl. Season with the sea salt, pepper, and lime juice. Gently stir together to combine. Drizzle with balsamic reduction.

Summer cooking implies a sense of immediacy, a capacity to capture the essence of the fleeting moment."

Elizabeth David, food writer (1913-1992)