



Grilled Watermelon Salad with Blistered Tomato Vinaigrette, Feta and Spiced Hazelnuts

Recipe by Simon Young of South City Kitchen Buckhead
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Grilled Watermelon Salad

- 5 oz. grilled watermelon ABUNDANT HARVEST GARDENS
- 0.5 oz. arugula MCMULLAN FAMILY FARM
- 1 oz. feta DAYSPRING DAIRY
- 3 oz. blistered tomato
- 1 oz. cucumber ribbon RODGERS GREENS & ROOTS
- 1 oz. spiced hazelnuts
- 3 oz. tomato vinaigrette

Cut watermelon in large rounds, then grill each side for two minutes and cool. Add 5 oz. watermelon to bowl with torn arugula, carrot ribbon and blistered tomato. Lightly season with salt and pepper. Toss in vinaigrette to coat, then place in serving bowl piling into a mound. Top with crumbled feta and hazelnuts. Pour remaining vinaigrette into the bottom of the bowl.

Blistered Tomato Vinaigrette

Yield: 1 qt.

- 2 cups blistered tomatoes MULTIPLE FARMERS
- ½ cup white balsamic vinegar
- 1 Tbl shallot
- 1 clove garlic RODGERS GREENS & ROOTS
- 1 Tbl agave
- 1 cup blended oil
- Salt (to taste)
- Pepper (to taste)

Heat a cast iron skillet over medium-high heat. Toss in yellow tomatoes and stir to evenly char tomatoes until the skin just starts to pop. Sit to cool. Sweat shallots and garlic for five minutes. Add to blender with balsamic vinegar and tomatoes. Blend to incorporate. Add agave and slowly emulsify blended oil. Adjust the consistency and seasoning at the end.

Marinated Feta

- 8 oz. feta cheese DAYSPRING DAIRY
- 1/3 cup basil oil
- 1 Tbs. fresh basil

Chiffonade basil very thinly. Break feta cheese into 1 oz. pieces and toss to coat in basil oil.

Spice Mix for Hazelnuts

Yield: 1 cup

- ½ cup Korean chili powder
- ½ tsp. cayenne
- ¼ cup smoked paprika
- ½ Tbsp. crushed red pepper
- ¼ cup garlic powder

Mix spices thoroughly and store in a 2 qt. container. For nuts: heat one tbsp. of oil and lightly toast 3 Tbsp. of the spice mix. Toss in 3 cups of hazelnuts and cook spice into the nuts for two minutes over medium-low heat. Hold to dry at room temperature.