



Taste and Savor

1 Quick Recipe:

Watermelon, Halloumi and Beet Salad

- 2 Medium Sized Beets
- 6 – 8 Cups Cubed Seedless Watermelon,
- 1 (8 OZ) Package of Halloumi
- 4 – 6 Cups Baby Spinach
- 1 Recipe Citrus Vinaigrette*
- ½ Cup Thinly Sliced Green Onions

Step One Clean the beets well, if you have beets with greens, cut them off and reserve. (You can use like any other green in salads, as a pesto, or in soups or stews.) Place the beets in a square of aluminum foil and drizzle with olive oil, sprinkle with salt and pepper. Place in a 425F oven and roast for 45 minutes or 1 hour until tender. Set aside until you cool enough to handle, peel if necessary, and cube the beets – about the same size as the watermelon.

Step Two Open the halloumi, pat it dry and cut in 1" cubes. Sear the cheese on the grill OR in a cast iron skillet over medium high heat until golden brown.

Step Three Layer the spinach, then



watermelon, beets and cheese on a platter. Drizzle with dressing and garnish with the green onions.

*Citrus Vinaigrette

- 2 TB Lemon Juice
 - 1 TB Orange Juice
 - 1 Tsp Honey
 - 1 Tsp Dijon Mustard
 - ¼ Cup Extra Virgin Olive Oil
 - Sea Salt and Pepper to taste
- Shake the juices, zest, mustard and olive oil together in a jar and season to taste with salt and pepper.

2 Kitchen Scoop

Of course! You can use already cooked beets in this salad if you

don't want to heat up the kitchen. I like the cooked beets that you can find in the produce section of the grocery store.

3 Clever Idea

Halloumi can be purchased in the regular grocery store – its about an eight ounce, five inch block of cheese, about an inch thick. It will be packed in plastic and in brine.

You may see some green specks in the package. Don't worry! This is very traditional, it is mint that's been added to preserve the cheese. (My friend from Turkey says it also "freshens your breath.") Halloumi may be made with sheep, goat or cow's milk.

4 Cheers!

Santa Julia Rosé Innovacion
Mendoza Argentina
About \$15.00

Rosé matches the color of this beautiful salad, but more than just a pretty color - this rosé is a super pairing. It's made from two grapes that are not typical blending partners, Syrah and Malbec. These two grapes bring lots of flavor to the table, even when they are made into rose. This wine is medium bodied, slightly dry and has tastes of strawberry, cherries and hints of oak. It finishes with lovely light tannins that sing with the earthy flavors of the beets and cheese!