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Olive on Tap Tangerine Balsamic Watermelon Salad

INGREDIENTS: 1/4 C. Olive on Tap **Golden Tangerine Balsamic vinegar** * 1/2 tsp. sea salt * 1/2 tsp. freshly ground black pepper * 1/8 C. **Olive on Tap Butter or Vanilla Olive Oil**
3 C. 2-inch cubed watermelon * 1/2 C. crumbled Feta cheese
1/2 red onion, sliced very thin then washed and dried * coarsely ground black pepper to taste

Mix the balsamic, salt, and pepper and slowly stream the Olive Oil into the dressing while whisking vigorously. Place the dressing in the refrigerator until ready to use. Combine the watermelon, Feta cheese, and red onion in a large bowl; toss lightly to mix. Season with the coarsely ground black pepper. Pour about half of the dressing over the salad; gently toss to coat. Refrigerate the salad at least 30 minutes. Drizzle the remaining dressing over the salad just before serving.