



August 2019

## Arugula, Watermelon, and Feta Salad

Wine Pairing: 2018 Masseria Li Veli Salento Rosato IGT, Puglia, Italy

Serves 4 salad portions

### Ingredients:

- *1/4 cup freshly squeezed orange juice*
- *1/4 cup freshly squeezed lemon juice (2 lemons)*
- *1/4 cup minced shallots (1 large)*
- *1 tablespoon honey*
- *1/2 cup good olive oil*
- *1 teaspoon kosher salt*
- *1/2 teaspoon freshly ground black pepper*
- *6 cups baby arugula, washed and spun dry*
- *1/8th seedless watermelon, rind removed, and cut into 1-inch cubes*
- *12 ounces good feta cheese, 1/2-inch diced*
- *1 cup (4 ounces) whole fresh mint leaves, julienned*



### Directions:

1. Whisk together the orange juice, lemon juice, shallots, honey, salt, and pepper. Slowly pour in the olive oil, whisking constantly, to form an emulsion. If not using within an hour, store the vinaigrette covered in the refrigerator.
2. Place the arugula, watermelon, feta, and mint in a large bowl. Drizzle with enough vinaigrette to coat the greens lightly and toss well. Taste for seasonings and serve immediately.

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Recipe From: <https://www.foodnetwork.com/recipes/ina-garten/arugula-watermelon-and-feta-salad-recipe-1949660>



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## Smoked Salmon Tartine

**Wine Pairing:** Domaine de la Chanteuserie Bourgueil Rosé, Loire, France

**Serves** 4 to 6 side portions

### Ingredients:

- *1/2 small red onion, very thinly sliced*
- *2/3 cup Champagne vinegar or white wine vinegar*
- *1/4 cup vegetable oil*
- *2 tablespoons capers, rinsed, patted dry*
- *8 slices country-style bread, toasted or grilled*
- *1 cup crème fraîche*
- *Kosher salt and freshly ground black pepper*
- *1 pound hot-smoked salmon, flaked*
- *1 tablespoon chopped fresh chives*
- *Olive oil (for drizzling)*



### Directions:

1. Toss onion and vinegar in a small bowl; let stand at least 1 hour to pickle. (You could also do this a day ahead of time.)
2. Heat oil in a small skillet over medium-high heat. Working in 2 batches, fry capers until opened and crisp, about 30 seconds. Drain on paper towels.
3. Spread toast with crème fraîche and season with salt and pepper. Top with smoked salmon, drained pickled red onion, fried capers, and chives; drizzle with oil.

**Image and Recipe From:** <https://www.bonappetit.com/recipe/smoked-salmon-tartines-with-fried-capers>