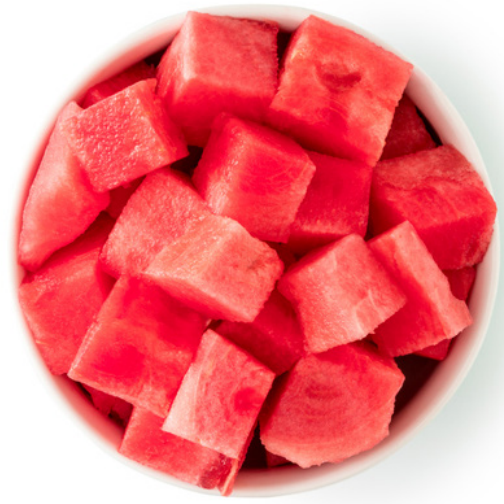


NYBG

EDIBLE ACADEMY
TOTALLY TOMATOES WEEKEND



WATERMELON STEAK SALAD W/ HEIRLOOM TOMATOES AND SANGRIA VINAIGRETTE

Prepared for the Edible Academy Tomato Weekend
by Matthew Raiford
Serves 4-6

Ingredients

- 1 to 1½ pounds freshly mixed salad greens or microgreens
- 1 pound heirloom tomatoes of varying sizes and colors, such as Cherokee Purple, Yellow Brandywine, black and yellow cherry tomatoes
- ¼ medium seedless watermelon (5 to 10 pounds)
- Olive oil for brushing
- For the vinaigrette
- 1 cup traditional red sangria, either homemade or store-bought
- ½ cup olive oil
- Freshly cracked black pepper
- Sea salt

Instructions

Prepare your grill for medium-high direct heat, 375° to 450°F.

While the grill comes up to temperature, wash and dry the salad greens, then divide the greens among four to six serving plates. Wash and dry your tomatoes. Slice the whole tomatoes into ½-inch rounds and halve the cherry tomatoes. Divide and arrange the tomato slices evenly among the plates. Set the plates in the refrigerator to chill while you finish the dish.

Slice the watermelon into ¾-to-1-inch-thick “steaks,” then quarter the steaks into wedges. Brush each side of the watermelon with a little olive oil, then set the wedges on the grill for approximately 3 minutes per side, until you get grill marks. The longer you leave the wedges on, the sweeter they’ll get. Remove the watermelon from the grill and arrange evenly among the salad plates.

Pour the sangria into a large measuring cup with a pouring spout, then whisk the olive oil into the sangria until it makes a nice, loose vinaigrette. Generously dress the salads. Sprinkle the salads with pepper and salt to your liking, then serve.