



## **SWEET PICKLED RED WINE WATERMELON SALAD**

1/2 cup fresh raspberries  
2/3 cup white merlot wine  
1/3 cup granulated sugar  
3 Tablespoons red wine vinegar  
1 teaspoon kosher salt  
2 cups seedless watermelon chunks  
1/2 Tablespoons whole four peppercorn blend  
1/2 teaspoon dry thyme

### **Salad:**

6 cups mixed baby spring greens  
1/3 cup thin sliced red onion  
1/4 cup broken toasted walnuts  
1 ounce goat cheese, broken into small chunks

In a medium saucepan, combine raspberries, wine, sugar, vinegar, and salt; over medium heat, bring to low boil; cooking about 3 minutes. Stir occasionally, dissolving

sugar and breaking down raspberries. Strain mixture through a fine sieve over a bowl; discard solids. Set aside to cool.

Place watermelon chunks, peppercorns, and thyme to a medium sized bowl.

Pour wine mixture over the watermelon chunks. Cover bowl; chill in refrigerator 8 hours or overnight, until watermelon is sweet pickled.

To prepare salad: Remove the watermelon chunks from juice and peppers; set aside. Drain the pickling juice through a fine sieve discard the solids.

In a large bowl, toss greens, onions, walnuts, and three quarters drained pickled watermelon chunks. Drizzle with about 2 Tablespoons pickling liquid. Place on large serving platter. Garnish the salad with remaining watermelon chunks and sprinkle with goat cheese chunks. Serves: 4