

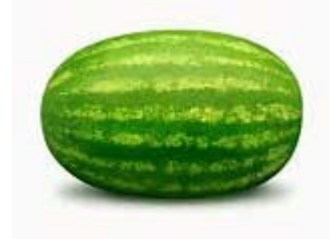
## Watermelon with Mint and Lime

*Recipe by Teresa Fanucch's "A Place at the Table"*

### ***Ingredients***

6 cups (about  $\frac{3}{4}$  pound) seedless watermelon cubes, from about  $\frac{1}{4}$  seedless watermelon (rind removed)  
2 tablespoons chopped fresh mint  
1 tablespoon extra-virgin olive oil  
Juice of two limes

Yield: About six servings



### ***Preparation***

In a large bowl, toss the watermelon cubes with the mint, olive oil and lime juice. Chill the salad for at least 2 hours before serving.