



Picnic recipes

ROSEMARY BLOSSOM BRINED WATERMELON SALAD WITH HUNGARIAN VINAIGRETTE

From Chris Plemmons

Ingredients:

- 2 cups hot water
- 2 cups sugar
- 2 cups white wine vinegar
- 2 sprigs fresh rosemary blossoms
- 1 watermelon, sliced into 6-7 inch slices
- 1/2 oz micro greens
- 3 orange wedges
- Assorted olives
- 3 grape tomatoes
- 1 tbsp crumbled goat cheese
- 1 tbsp sliced red onion

To taste: Two Snooty Chefs alderwood smoked sea salt and Two Snooty Chefs pepper mélange

Instructions:

- Combine hot water, sugar, white wine vinegar and rosemary. Combine to dissolve sugar. Add watermelon slices to brine; they should be submerged. Brine for 2 hours.
- To serve, place watermelon on a plate. Garnish with toppings. Season with salt and pepper.

