

Compressed Watermelon Salad



Ingredients:

- 1 seedless Watermelon
- 1/3 cup Apple Cider vinegar
- Pinch of Salt
- Pinch of Black Pepper
- 1/2 cup Olive Oil
- Mint, Basil, Thyme (save some for later for garnish)
- 1 Jalapeño (minced)
- 8 oz Feta Cheese
- Ginger Honey Concentrate
- Dehydrated Chili Mango (minced for garnish)

Instructions:

- Remove rind of the watermelon and slice into 1 1/2" slices.
- Trim as you wish for plating (square, circular, etc).
- In a bowl, mix together the apple cider, salt, pepper and olive oil.
- Next place watermelon in vacuum seal bags with dressing and herbs.
- Vacuum seal and place into refrigerator for 24 hours.
- Mince Jalapeños, dehydrated mango and chopped herbs.
- Crumble the Feta.
- Remove watermelon and wipe clean.
- Top watermelon with feta, herbs, dehydrated mango, jalapeño and drizzle with ginger honey.