



Summer Lime Salad

You will need:

- Seedless watermelon, cut into ½ inch chunks
(or use a small melon-baller)
- 3 limes, zest and juice of
- ½ cup **Delavignes Lime Infused Balsamic Condimenti**
- ¼ cup **Delavignes EVOO**
- 4 seedless or pickling cucumbers, sliced thinly
- 3 radishes, sliced thinly
- ½ medium red onion, diced
- Salt & Pepper

Directions:

In large salad bowl, gently combine the watermelon, lime zest & juice, cucumbers and radishes. In a separate vessel combine **EVOO, Lime Balsamic Condimenti**, red onion and salt & pepper; whisk well and pour over salad, serve immediately.

For more recipes & ideas please visit The Olive Oil Factory Retail Store at 197 Huntingdon Ave in Waterbury, CT or go to GreatOil.com