

# Watermelon & Cucumber Salad

*Recipe from Executive Chef Terry Dox*



¼ cup rice wine vinegar

2 tablespoons sugar

2 tablespoons chopped fresh mint

½ teaspoon pepper flakes

2 cups seedless watermelon, cut into 1" cubes

2 cups cucumber, seeded and thinly sliced into half moons

½ cup red onion, thinly sliced

Whisk vinegar, sugar, mint, and red pepper flakes together in large bowl until sugar dissolves. Add watermelon, cucumber, and onion, tossing to coat. Serve chilled. Serves 4 – 6.

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