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Ever since I can remember I have had a strong dislike for watermelon. However, I have changed my mind now that I have eaten it with feta, basil and olive oil. This is a signature dish served at the very trendy Sugar Club in London — it really is delicious!

Tante Marie's Watermelon with Feta

Ingredients

For each person, you will need:

- 3 wedges seedless, red watermelon
- 1 oz. soft or firm feta cheese
- 1 Tbs. good quality olive oil
- 2 Tbs. small green basil leaves
- 2 Tbs. raw pumpkin seeds

Instructions

Remove the rind from the watermelon and cut in thin slices. Lay them overlapping on a pretty plate. Arrange the feta, basil leaves, and pumpkin seeds over the watermelon, and spoon over the olive oil.

Serve as a refreshing course after grilled and/or spicy foods.

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