

TOMATO AND WATERMELON MOSAIC SUMMER SALAD RECIPE

- 3 or 4 medium heirloom tomatoes, in assorted colors, cored, cut into 3/4-inch chunks
- 1 small English or regular cucumber, peeled, seeded, and cut into 3/4-inch cubes
- 1 cup 3/4-inch-cubed yellow or red seedless watermelon flesh
- 1 cup 3/4-inch-cubed radish
- 1 Hass avocado, halved, pitted, peeled, and cut into 3/4-inch cubes
- 1 tablespoon chopped herbs, in any combination: basil, tarragon, chives, and cilantro
- 1/4 teaspoon coriander seed
- 3 tablespoons extra virgin olive oil
- 3 tablespoons aged balsamic vinegar
- kosher salt and freshly ground black pepper

Arrange fruit and vegetable squares like a mosaic on individual salad plates. In a small bowl, whisk together olive oil, balsamic vinegar, and salt and pepper to taste; drizzle over salad. Sprinkle with chopped fresh herbs and coriander seeds. Serve chilled.

* Goes well paired with a California German-style Riesling that is dry, light, and slightly sweet; such as the Navarro from Anderson Valley or an Esterlina from Mendocino.