

# Fourth of July Signature Recipe

# Tomato, Strawberry & Watermelon Salad

## Ingredients

2 tbsp.	Balsamic vinegar
1 tbsp.	Fresh lemon juice
½ cup	Extra-virgin olive oil
2	Beefsteak tomatoes, (or other large kind), stemmed and washed
1 pint	Cherry tomatoes, stemmed and washed
1 tbsp.	Tarragon leaves, chopped
4	Strawberries, washed, cut into small pieces
1 tsp.	Kosher salt
½ tsp.	Ground black pepper
½ tsp.	Granulated sugar
6 oz.	Cold watermelon, rind removed, seeded and cut into bite-size cubes

## Directions

1. In a bowl, whisk together the balsamic vinegar, lemon juice, and olive oil to make the dressing. Set aside.
2. Cut the cherry tomatoes in half and the larger ones into wedges. Place in a bowl and season with strawberries, watermelon, tarragon, salt, black pepper and sugar. Drizzle the tomatoes with the dressing. Toss lightly, bowl and serve.