Another great recipe from: FoodTalk4You.com!

**Watermelon Mint Summer Salad**

Remember, this is a **concept**, not a ¼-teaspoon-at-a-time recipe!

The first step is to smash-up some watermelon.

For my solo serving, I used half of an inch-slice of watermelon taken from one of those mini bowling ball-sized melons. An old fashioned potato masher does the job and leaves some small chunks.

Add some chopped up fresh mint leaves. I generally use the leaves from a 12-inch stem.

Salt

Pepper

Splash of EVOO (Extra Virgin Olive Oil)

Splash of white wine vinegar

That’s it! Stir and pour over your salad!

Having made this three times this week, my salad contents have varied with the addition of leftover sautéed okra, avocado, mango, blueberries, steamed broccoli, and of course that chicken.