

# Watermelon & Tomato Salad with Basil Oil

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**Ingredients:**

**Basil Oil:**

2 cups fresh basil, plus more for garnish  
1 ½ cups extra virgin olive oil

**Salad:**

6 cups cold cubed watermelon, rind removed  
3 tomatoes, cut into ½ inch wedges  
½ English cucumber, cut on the bias into ½ inch thick slices  
1 tbl. extra virgin olive oil  
1 tsp. fresh lemon juice  
½ cup crumbled soft goat cheese (4 oz.)  
Kosher salt and freshly ground black pepper

**Directions:**

Make the basil oil: Prepare an ice-water bath. Bring a saucepan of water to a boil. Blanch the basil for 1 minute. Transfer to ice-water bath to stop the cooking process. Drain.

Puree basil in a blender with olive oil until smooth. Strain mixture through a cheesecloth lined fine sieve set over a bowl. Let stand until oil drips through, about 1 hour (do not squeeze cheesecloth).

Make the salad: Toss together watermelon, tomatoes, cucumber, olive oil, and lemon juice in a bowl. Transfer to a serving platter, and sprinkle with the goat cheese. Drizzle with basil oil and more olive oil. Sprinkle with salt and pepper. Garnish with basil.

~ Credit: Martha Stewart Living