

Sweet & Sour Watermelon/Cucumber Salad

- 3 Cups Seedless Watermelon Balled or Cubed
- 2 Cucumbers, Peeled, Seeded & Sliced
- 1/4 Cup Apple Cider Vinegar
- 1/4 Cup Water
- 1/4 Cup Sugar
- 1 Tablespoon Poppy Seeds
- 1 Teaspoon Salt
- 1 Teaspoon Pepper
- 1 Bunch Green Onions, Trimmed and finely Sliced

Marinade:

Mix together vinegar, water, sugar and poppy seeds.

Bring to boil - then simmer until reduced by half. Let cool.

Place watermelon, cucumbers and onions in serving bowl. Pour marinade over top, gently toss.

Refrigerate for a couple of hours before serving.

Very refreshing. Will keep for several days.



Recipe by Audrey Ann Gillen