

**WATERMELON, TOMATO, & BASIL SALAD**  
***The Cooks Next Door***

1/4 c. balsamic vinegar  
1/4 c. sugar (next time I would try honey)  
1/2 watermelon cut into chunks,  
1 c. cherry tomatoes, halved  
2 Tb. fresh basil, chopped  
2 Tb. Olive oil

Combine the balsamic vinegar and sugar in a small saucepan over medium heat. Bring to a simmer, stirring occasionally, until sugar is dissolved. Remove from heat and set aside to cool.

Combine watermelon, tomatoes, & basil in a large bowl. Pour cooled vinegar mixture and olive oil over the fruit. Gently stir to combine. Can season with salt if desired. Chill until serving.