



In The Kitchen



BITTY'S WATERMELON CARPACCIO

HOSTED BY

Owner/Chef Kim McNair of Bitty's Living Kitchen

SHOPPING LIST

¼ round seedless watermelon, cut in half and sliced thin

1 small handful fresh mint, leaves removed

¼ cup feta (vegan or dairy, your choice!)

Sprinkle of Bitty's Pecan Meal

Drizzle of honey or agave

1 cup halved strawberries

BITTY'S PECAN MEAL

1 cup pecans

¼ cup turbinado

¾ tsp salt

½ tbsp cinnamon

DIRECTIONS

Prep the quarter round seedless watermelon by slicing it in half, then use a sharp knife to slice it into thin (quarter inch thick) half-moon pieces. Arrange them in overlapping layers on a large platter or individual plates. Scatter halved strawberries around the perimeter of the plate/watermelon, cut side up.

Drizzle the fruit lightly with honey, agave, or the light sweet & savory dressing of your choice. Crumble feta of choice over the top, followed by a light sprinkling of the pecan meal throughout. Use just enough to give a hint of crunch and warmth without overpowering the freshness of the watermelon.

Tear or chiffonnade the fresh mint leaves and sprinkle evenly. Add a final drizzle of honey or dressing; or serve on side to add to taste! Chill for 10-15 minutes before serving if you want it extra refreshing, but don't let sit too long - the watermelon can start to release too much liquid.

SPONSORED BY

