



**MELON, TOMATO, BASIL,  
AND FETA SALAD  
WITH PICKLED RED ONIONS**  
MIMI BUCKLEY, FRONT PORCH FARM

**I N G R E D I E N T S**

Summer melon  
Heirloom tomatoes in a variety of colors  
Sungold and cherry tomatoes, halved  
A hefty bunch of fresh basil  
Feta cheese  
Toasted pine nuts (cooled)  
Clean, dry lettuce leaves  
Olive oil  
Balsamic vinegar  
Freshly ground pepper  
Maldon Salt

**F O R   T H E   P I C K L E D   O N I O N S**

1 large red onion  
¼ cup apple cider vinegar  
¼ cup white wine vinegar  
¼ cup red wine vinegar  
¼ cup water  
1 teaspoon fine sea salt  
1~2 tablespoons white cane sugar  
(Other sweeteners can be used such as honey  
or maple syrup.)



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**I N S T R U C T I O N S**

- 1) Slice the onion vertically and as thinly as possible, using a mandoline or a sharp chef's knife.
- 2) Mix the vinegars, water, salt, and sweetener in a saucepan, and cook over medium high heat until the mixture reaches a simmer. Place the thinly sliced onions in a mason jar, and pour the hot vinegar mixture over the onions until they are fully coated. Let the onions marinate for 30 minutes before refrigerating. You may need to press the onions down so they are completely submerged. Once marinated and cooled, refrigerate until ready for use.
- 3) Slice the melon, heirloom tomatoes, and the smaller Sungold and cherry tomatoes. Take the basil leaves, and using scissors, cut them into basil ribbons. Make sure your feta cheese is fully drained of water; then crumble and place in a bowl.
- 4) Now comes the fun part of assembling it all! Find a platter, and line it with lettuce leaves. Arrange the heirloom tomatoes and the melons, alternating them so they create a colorful partnership. Sprinkle the halved Sungolds and cherry tomatoes on top. Drain and place the pickled onion over everything. Now top all of this with the feta cheese, basil ribbons, and pine nuts. Finally, drizzle generously with olive oil, a good dousing of balsamic vinegar, freshly ground pepper, and salt. This salad is a party! Enjoy!