## Greek Tsatsiki Salad

Watermelon, Cucumber, Mint, Lime with at Tsatsiki Dressing

1 small garlic clove

2 med cucumber, divided

- 2/3 cups chopped mint
- 1<sup>1</sup>/<sub>2</sub> cups plain Greek-style yogurt

1 3lb watermelon cut into <sup>1</sup>/<sub>2</sub> inch chunks (about 6 cups)

2 tbl sp fresh lime juice

sea salt

Feta cheese

Mince and mash garlic to a paste with a pinch of salt and transfer to a bowl. Peel 1 cucumber, then halve lengthwise and seed. Coarsely grate into bowl with garlic paste. Stir in yogurt, 1/3 cup mint, and <sup>3</sup>/<sub>4</sub> teaspoon salt to make tsatsiki.

Peel remaining cucumber and cut lengthwise. Cut into  $\frac{1}{2}$  inch chunks. Toss watermelon & cucumber with remaining  $\frac{1}{3}$  cup mint and lime juice and tsatsiki dressing in a large bowl. Sprinkle with sea salt & feta.