

BOUCHAINE

N A P A V A L L E Y ♦ C A R N E R O S

Thai Watermelon Salad

BY CHEF JOEY ALTMAN

Dressing Ingredients

2 tbsp. palm or brown sugar
2 tbsp. fish sauce
Juice of 3 limes
1 red Thai chile or 2 serrano
chiles, minced
1 tsp. cracked black pepper
2 tbsp. chopped fresh mint

Salad Ingredients

4 cups diced watermelon
1 small red onion,
cut in julienne (thin strips)
1 head of watercress,
roughly chopped
¼ cup roasted salted peanuts,
roughly chopped
1 cup blackberries
¼ cup toasted coconut flakes

Dressing Directions

Mix everything in a bowl until sugar dissolves.

Salad Directions

Toss everything in a bowl with dressing and serve immediately.
Melon should be very cold.



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