

MELON AND CUCUMBER SALAD WITH MINT



Makes 8 servings

- 1 cantaloupe or other melon (about 3 pounds), cut into bite-sized chunks ([here's a super-easy way to skin and cut it](#))
- 4 cucumbers, preferably a mix of lemon and Persian or Japanese (about 1 pound total)
- 1/2 white onion, sliced paper-thin
- 1/2 cup fresh regular or lemon mint leaves, torn into pieces
- 2 to 3 tablespoons lemon juice
- 1 tablespoon honey
- 2 ounces feta cheese, crumbled
- Kosher or sea salt and freshly ground black pepper

Place the melon chunks in a large bowl. If using lemon cucumbers, peel them, cut into wedges, and cut each wedge in half crosswise. If using Persian or Japanese cucumbers, peel them and cut in half lengthwise. Use the tip of a spoon to scrape out the seeds, then cut the cucumbers crosswise into 1/2-inch-thick slices and add them to the bowl. Rinse the onion slices in water to remove a bit of their bite, and add them to the bowl. Add the mint, lemon juice, honey, feta, and salt and pepper to taste and toss gently. Taste and adjust the seasoning. Chill for 1 hour before serving.

From "[The Santa Monica Farmers' Market Cookbook](#)" by Amelia Saltsman,
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