



OREGON
WINE

WATERMELON TOWER

By Chef John Horvatinovich of Salt 88 in Omaha, NE

Serves 4

INGREDIENTS

16 ounces seedless watermelon (cut 3" x 3" x 1/2")

4 tablespoons feta finely crumbled

4 tablespoons toasted pine nuts

4 ounces avocado 1/2" diced

4 ounces English cucumber 1/2" dice

4 ounces unsalted butter

8 ounces lump crab meat

8 teaspoons basil oil (optional)

Salt and black pepper to taste

PREPARATION

This dish is a fun way to add height and dimension to your food offerings at a dinner party. If you are pressed for time or have a heavy hand, these ingredients can just be layered into a bowl. Instead of cutting the watermelon into 3" "tiles" you can just cube it into 1/2" pieces.

STEP 1

Melt the butter and pour over the crab meat. Mix thoroughly and refrigerate for one hour.

STEP 2

Cut and prep all ingredients first and leave assembly until you're ready to serve.

To create the tower, each layer should receive an equal distribution of all ingredients, and this recipe is for two layers of ingredients.

STEP 3

Start with a watermelon tile and top with feta, pine nuts, avocado, cucumber and crab. Repeat, drizzle with basil oil and serve.

PAIR WITH OREGON ROSÉ

A bright and lively rosé will pair perfectly with the sweet fruit and salty feta. Any grape variety will do, but try Syrah or Tempranillo for a richer wine and Pinot noir for something lighter.