



Watermelon, Feta & Pistachio Bites with Balsamic Glaze



Ingredients:

- 1 small seedless watermelon chilled and cut into 24 uniform 1-inch cubes
- 8 oz block sheep's milk feta cheese cut into 24 flat squares matching the watermelon
- ¼ cup pistachios shelled and finely chopped
- 24 small fresh mint leaves or tiny sprigs
- 2 TBLS hot honey
- 2 TBLS balsamic glaze
- 1 tsp Extra virgin olive oil
- Pinch of black pepper
- 24 wooden cocktail picks

Method:

1. Place cold watermelon on a cutting board. Cut into 1-inch thick slabs, then slice into 24 uniform square cubes. Pat the top surface dry with a paper towel.
2. Carefully cut the feta into 24 squares that perfectly match the top dimension of your watermelon cubes, aiming for about ¼ to ½ inch thickness.
3. In a small bowl, thoroughly mix the hot honey, balsamic glaze, and extra virgin olive oil until smooth and glossy.
4. Place one square of block feta directly on top of each watermelon cube. Generously coat the top of the feta blocks with the chopped pistachios, letting them spill down the sides. Spoon on the glaze mixture, then garnish with fresh mint leaf into the center of each cube. Push a wooden cocktail pick to secure all. Serve immediately while chilled.

Make Balsamic Glaze

Ingredients:

- 16 oz. fluid Good Balsamic Vinegar
- 1/2 cup Sugar
- Pinch or so of Salt

Method:

1. In a sauce pan, stir to combine all ingredients. Place the sauce pan over medium heat and bring to a boil, then stir occasionally.
2. When the balsamic glaze is thick and syrupy and has reduced by half (about 20 to 30 minutes), remove the pot from the burner and allow it to cool.