

Vietnamese Melon Salad

paired with Davis Estates Sauvignon Blanc

INGREDIENTS:

Vinaigrette

4 cloves garlic, minced
2 fresh Thai bird's-eye chiles, stemmed and minced
¼ cup fish sauce
¼ cup water
3 tablespoons sugar
2 tablespoons lemon juice
2 teaspoons lime juice

Crispy Fried Shallots

10-12 medium shallots, peeled and sliced into 1/16-inch-thick rounds
2 cups vegetable oil
Kosher salt

SERVES: 6-8

Vietnamese Melon Salad

½ cup Fried Shallots
½ a mini seedless watermelon, rind removed, cut into 1-inch chunks
½ cup red onion, thinly sliced and soaked in cold water for 10 minutes, then drained
1 English cucumber, quartered lengthwise and cut into ¼ inch slices
½ cup chopped mint leaves
½ cup chopped cilantro leaves
½ cup roughly crushed or chopped roasted peanuts

METHOD:

Vinaigrette

- Combine the all ingredients in a small bowl and whisk until sugar is dissolved. Store in refrigerator until ready to use. Will keep in refrigerator for two weeks.

Crispy Fried Shallots

- Line a sheet tray with a double layer of paper towels. Set a fine-mesh strainer over a large heatproof bowl or medium saucepan.
- Combine shallots and oil in a medium saucepan. Place over high heat and cook, stirring frequently, until shallots begin to bubble, 2 to 3 minutes. . Continue cooking, stirring constantly as the shallots fry to ensure even cooking, until shallots turn pale golden brown, 10 to 12 minutes longer.
- Working quickly, pour contents of saucepan into prepared strainer set over bowl. Shallots will continue cooking for a brief period after draining, so do not allow them to get too dark. Place drained shallots on paper towels in a thin layer and season with salt.

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- Combine watermelon, onion, cucumber, mint, cilantro, peanuts, half of the fried shallots and ⅓ cup dressing in a large bowl. Toss to combine.
- Taste and add more dressing as desired.

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To Finish

On a serving platter, plate your salad and sprinkle with remaining shallots. Serve immediately with a chilled glass of Sauvignon Blanc.