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**Prevent and Protect**  
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## **MELON AND PLUM SALAD**

***Southern Living – Sept 2011***  
***Makes 6 Servings***

- 4 cups seeded and cubed watermelon
  - 4 cups honeydew melon balls
  - 3 red plums, sliced
  - 2 cups torn watercress
  - 1 cup crumbled feta cheese
- Pepper Jelly Vinaigrette

Gently toss together first 5 ingredients; and place on a serving platter. Drizzle with vinaigrette, and season with salt and pepper to taste.

### **Pepper Jelly Vinaigrette (makes $\frac{3}{4}$ cup)**

Whisk together  $\frac{1}{4}$  cup rice wine vinegar,  $\frac{1}{4}$  cup hot jalapeno pepper jelly, 1 tablespoon grated onion, and 1 tablespoon fresh lime juice.

Gradually add  $\frac{1}{4}$  cup canola oil in a slow, steady stream, whisking until smooth.