

# Drunken Watermelon Salad with Strawberries, Basil and Rosé

A favorite summertime refresher. Serve it as a cooling appetizer or a vibrant, healthy dessert.

## Ingredients:

- 2 ½ cups chilled Renwood Rosé
- 8 cups chilled watermelon, cubed or melon ball cut
- 2 cups strawberries, washed, hulled and cut in half
- ¼ cup basil leaves, torn
- ½ tsp pink peppercorns (or ¼ tsp cracked black pepper,) optional
- ¼ tsp black lava salt or coarse sea salt
- 4-6 small serving bowls or 1 large serving bowl, chilled

## Directions:

Distribute the watermelon and strawberries evenly into 4-6 chilled small serving bowls, or one large chilled serving bowl. Top the fruit with torn basil. For individual servings, pour ½ cup chilled Rosé on the fruit per bowl. For a large serving bowl, pour 2 ½ cups of Rosé over the fruit. Add a little more Rosé if needed. Evenly sprinkle with pink peppercorns and black lava salt.

Serve immediately with chilled Rosé, of course.

