

Watermelon, Feta & Herb Salad

1	Watermelon	30	Leaves Thyme
1/4 lb	Feta	5 tbl	Olive Oil
1 tsp	Cayenne Hot Sauce	2 tsp	Apple Cider Vinegar
4 tsp	Clabbered Cream	2	Thin Slices Artisan Loaf Bread
4	Leaves Mint		Kosher or Sea Salt
12	Leaves Oregano		Fresh Cracked Black Pepper

Procedure

- brush bread with olive oil and toast till golden brown and crispy, break into shards
- remove rind of melon and cut into 1 inch cubes, you will need 7 cubes per salad, the rest can be reserved for other purposes
- spread clabbered cream on plate
- top with watermelon cubes in a jumbled row, like a broken down country wall
- season watermelon with a pinch of salt and fresh cracked black pepper
- distribute herbs over the watermelon, tear the mint into small pieces as you are distributing
- spoon over a the vinegar and olive oil
- spread the shards of toast around the melon
- add small amount of cayenne sauce to your liking

Clabbered Cream

1 qt heavy cream

1 tbl buttermilk

combine both in clean mason jar, seal and shake

place on kitchen shelf for 3 days at room temperature, it is best if he temperature does not get above 75 degrees after 3 days place in refrigerator