

Drunken Watermelon Salad with Strawberries, Basil & Rosé

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

Distribute the fruit evenly into 4-6 chilled individual serving bowls or into 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, pour 2-½ cups of Rosé on the fruit. Feel free to add a little more Rosé if needed. Sprinkle evenly with pink peppercorns and black lava salt. Serve immediately with more chilled Rosé, of course.