

Watermelon and Heirloom Tomato Salad

4 large heirloom tomatoes
2 personal sized watermelon (or 16 triangles from large)
mozzarella balls (to taste)
basil (to taste)
orange rind (1 small orange)
garzon olive oil
citrus vinaigrette
smoked salt
pepper

Cut the tomatoes and watermelon into hearty slices and arrange on a platter.
Sprinkle the orange rinds over the tomato and watermelon.
Drizzle olive oil and the citrus vinaigrette over the entire platter, to taste.
Top with a chiffonade of basil, smoked salt and pepper (to taste).
Serve immediately or refrigerate up to 1 day.