

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.