

# Mojito Salad with Honey Rum Dressing

Serves 10

## Ingredients:

### Honey Rum Dressing

½ cup canola oil

½ cup fresh lime juice (about 3 limes)

⅓ cup honey

1 tablespoon dark rum

¾ teaspoon sea salt

### Salad

½ cup thinly sliced red onion halves

juice of 1 lime

1 (8-ounce) jicama, peeled and julienned

1 English cucumber, thinly sliced (about 3 cups)

½ of (5-pound) seedless watermelon, cut into 1-inch cubes

1 pound strawberries, cut into halves lengthwise

½ cup blueberries

⅓ cup lightly packed fresh mint leaves, chopped



## Directions:

To prepare the dressing, whisk the canola oil, lime juice, honey, rum, and sea salt in a small bowl. Chill, covered, until serving time.

To prepare the salad, soak the onion in the lime juice in a small nonreactive bowl for 2 to 10 hours. Place the undrained onions in a large bowl. Add the jicama, cucumber, watermelon, strawberries, blueberries, and mint. Pour the dressing over the top and toss to mix. Serve cold or at room temperature.

## Note:

A mandolin is helpful when preparing this colorful red, white, and blue salad that is wonderful for picnics.

Recipe from *Herbal Cookery From the Kitchens and Gardens of the St. Louis Herb Society*, The St. Louis Herb Society, 2009, page 70.