Charred Bread with Ricotta and Cherry Salsa

Ingredients | Quantity | Methods
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Spring Onions, white & green parts sliced thin on a steep diagonal | 3 each | 1. Toss white parts of spring onions and lemon juice in a medium bowl to coat and let set 10 minutes.
Fresh Lemon Juice | 5 T | 
Fresh Cherries, pitted and cut into 1/3 inch slivers | 12 oz | 2. Add spring onion greens, cherries, and 1/2 cup of oil to bowl and toss gently again to incorporate; season cherry salsa with kosher salt and pepper.
Olive oil (plus extra for brushing) | 1/2 cup to taste | 
Kosher Salt & Fresh Ground Pepper | 1 each | 3. Prepare grill for medium low heat. Brush cut sides of baguette with oil. Grill, cut sides down, until bread is toasted and golden brown, about 3 minutes.
Baguette, cut in half lengthwise | 12 oz to taste | 4. Let toasts cool for a minute, then spread generous amounts of ricotta over pieces. Sprinkle lightly with sea salt. Cut each half on a diagonal into 6 pieces. Arrange on a platter and using a slotted spoon top each with the cherry salsa.
Whole-milk Fresh Ricotta | 1 each | 
Flaky Sea Salt

Recipe and photo courtesy of bonappetit.com

Grilled Watermelon

Ingredients | Quantity | Methods
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Seedless Watermelon Wedges, 1-1/2 inch thick | 8 slices | How to get your watermelon wedges: Cut the watermelon in half, place cut side down on the table, then cut into slices, about 1 1/2 inches thick. Cut each slice in half, creating two wedges (if your melon is really big, you may need to cut each slice into three wedges). You can leave the rind on or cut it off, totally up to you.
Olive Oil | 2 T | 1. Lightly sprinkle the wedges on both sides with the salt. Stand the wedges on their edges on a rack over a sink or pan and let them drain for half an hour.
Sea Salt | to taste | 2. Preheat the grill to high.
Fresh Ground Pepper | to taste | 3. After the watermelon has drained, rinse each piece under cold running water. Place each piece between two folded paper towels and gently but firmly press to remove excess water. You should stop just when you feel the watermelon begin to crunch.

Recipe and photo courtesy of geniuskitchen.com

12 Servings

8 Wedges