

Cucamelon Bruschetta

Ingredients:

2 tbsp apple cider vinegar	1 pint cucamelons, cut in half*
1 tbsp local organic honey	11 onions, peeled & finely chopped
Juice of half a lime	1 bird's eye chili, finely sliced
Coarse sea salt & fresh cracked black pepper	Small handful of sweet basil* or mint
Toasted bread to serve	1/4 cup olive oil

Method:

1. Toss the first 4 ingredients in a bowl and set aside.
2. Put the rest of the ingredients in a mason jar and season to taste. Cover with a lid and shake.
3. Pour over prepared vegetables. Stir well, season if need be. Spoon over toasted bread.
4. Eat

Source: She Eats

<http://sheeats.ca/2013/07/the-best-things-in-life-are-tiny-cucamelons/>

Cucamelon: Desbrisay Crescent

Park

Sweet Basil: Victoria Park