

# SABICH WITH WATERMELON SALAD AND WATERMELON RIND "AMBA"

*Yield: 4 servings*

*Standard serving size = 1 pita*

<b>Ingredients</b>	<b>Amounts</b>
<i>Watermelon Rind Amba</i>	
Extra virgin olive oil	¼ cup
Watermelon rind, roughly chopped, (Watermelon peeled first)	1.2 lb.
Shallots, roughly chopped	2 ea.
Garlic, cloves, roughly chopped	2 ea.
Yellow mustard	1 Tbsp.
Fenugreek, ground	½ tsp.
Cumin, ground	½ tsp.
Sumac	¼ tsp.
Turmeric	¼ tsp.
Apple cider vinegar	¼ cup
Lemon juice	to taste
Salt	to taste
<i>Watermelon Salad</i>	
Watermelon flesh, seeded, small dice	8 oz.
Watermelon rind, peeled, small dice	4 oz.
Persian cucumber, small dice	4 oz.
Red onion, small dice	4 oz.
Parsley, finely chopped	1 bunch
Extra virgin olive oil	¼ cup
Lemon juice	¼ cup
Salt	to taste
<i>Tahini Sauce</i>	
Tahini	4 Tbsp.
Water	4 Tbsp.
Lemon juice	2 Tbsp.
Cumin, ground	¼ tsp.
Garlic powder	½ tsp.
Onion powder	½ tsp.
Salt	to taste
Black pepper	to taste
<i>Hard Boiled Eggs</i>	
Large eggs	4 ea.
<i>Roasted Eggplant</i>	

Globe eggplant, small to medium-sized	2 ea.
Salt	to taste
Black pepper	to taste
Olive oil	as needed
Pita, (6-inch) toasted, halved	4 ea.

## Method

1. *For the Watermelon Rind Amba:* Heat olive oil in a large sauté pan, and sweat the roughly chopped watermelon rind, shallots and garlic, until it reduces by half. Add spices to bloom, add apple cider vinegar, and then reduce by a quarter.
2. Puree the mixture in a blender until smooth. Add lemon juice and salt to taste.
3. *For the Watermelon Salad:* In a large mixing bowl, toss together the diced watermelon flesh and rind, cucumbers, red onion and parsley.
4. Combine with olive oil and lemon juice, and adjust seasoning with salt as needed.
5. *For the Tahini Sauce:* Combine all ingredients together in a mixing bowl and whisk until smooth. Adjust seasoning as necessary.
6. *For the Hard Boiled Eggs:* Place eggs in a pot and cover with cold water by 1 inch. Bring to a boil over medium-high heat. Cover the pot, remove from the heat, and set aside 9 minutes. Drain eggs, cool in ice water and peel. Quarter the eggs and set aside.
7. *For the Roasted Eggplant:* Peel three stripes down each eggplant and cut into ½"-thick slices. For smaller eggplant, slice lengthwise. For larger eggplants, cut into rounds.
8. Season each piece with salt and pepper and drizzle with olive oil.
9. Lay on a parchment-lined sheet tray and bake at 400°F for 20-30 minutes, until golden brown and tender.
10. *To serve:* Fill each pita pocket with Tahini Sauce, Watermelon Rind Amba, slices of roasted eggplant, hard boiled eggs, and Watermelon Salad. Garnish each Sabich with more Watermelon Rind Amba and Tahini Sauce.

Source: Magnus Young, Chef de Cuisine, Clif Family Winery and Bruschetteria Food Truck