Watermelon and Arugula Salad

1/4 cup merlot vinegar 1/2 cup extra virgin olive oil 2 pinches sugar Pinch salt Pinch white pepper

½ red watermelon, seeded and cut into 1-inch cubes (1½ cups)
½ yellow watermelon, seeded and cut into 1-inch cubes (1½ cups)
5-ounce package baby arugula, loosely packed
8 ounces goat cheese, crumbled
½ cup pecans, toasted
1 pint grape tomatoes, halved
1 tablespoon chopped mint

In a small bowl, whisk together vinegar, oil, salt, and pepper.

Mix together watermelons, arugula, goat cheese, pecans, grape tomatoes and mint.

Toss with dressing.

Arrange on plates or serve at table.