

Grilled Watermelon

Ingredients

- 1 small seedless watermelon
- Olive oil (for brushing)
- Salt and pepper (to taste)

Tools:

- Grill
- Tongs
- Chef's knife
- Cutting board
- Pastry brush or basting brush
- Small bowls for toppings
- Skewers (optional for variation 3)

Instruction

Step 1: Preparing the Watermelon

1. Preheat it to medium-high heat (around 350-400°F or 175-200°C).
2. While the grill is heating up, slice the watermelon into thick, triangular wedges. Aim for slices that are about 1 to 1.5 inches thick.
3. Carefully remove the rind from each watermelon slice, leaving only the juicy, pink flesh.

Step 2: Grilling the Watermelon

1. Brush both sides of each watermelon slice with a thin layer of olive oil using the pastry brush. This will prevent sticking and help with grilling.
2. Place the watermelon slices directly on the preheated grill. Grill for about 2-3 minutes per side, or until grill marks appear and the watermelon begins to caramelize slightly. Don't walk away, as it grills quickly!

OUR FAVORITE

Watermelon and Feta Salad

- Salt and pepper (to taste)
- Feta cheese, crumbled
- Balsamic glaze or balsamic reduction
- Fresh basil leaves (optional, for garnish)



Prepare Time

10> Minutes



Cook Time

10> Minutes

