

# Grilled Spicy Watermelon

## INGREDIENTS

- |   |                                      |
|---|--------------------------------------|
| <b>1 tbsp lime zest (preferably from an organic lime)</b> | <b>1 pinch salt</b>                  |
| <b>¼ cup lime juice</b>                                   | <b>1 medium-sized watermelon</b>     |
| <b>¼ cup honey</b>  | <b>1 tbsp fresh chopped cilantro</b> |
| <b>2 tsp garlic chili sauce</b>                           |                                      |

1. Preheat grill to high. In a small bowl, whisk together lime zest, juice, 3 tbsp of the honey, garlic chili sauce and salt.
2. Cut watermelon into 1" thick wedges. Lightly drizzle each side with remaining honey and place on grill. Grill until just browned, about 2 minutes per side.
3. Place watermelon slices on a plate and drizzle with lime dressing. Garnish with cilantro.

Yields: 8-10 servings

Source: Reprinted with permission from the National Watermelon Promotion Board