



## **Grilled Watermelon with Honey Maple Ginger Glaze**

### **Ginger Glaze:**

1/2 Tablespoon grated fresh ginger  
1/2 Tablespoon unsalted butter  
2 Tablespoons honey  
2 Tablespoons maple syrup  
2 Tablespoons brown sugar  
1/4 cup water  
1/2 Tablespoon cornstarch

1 whole small seedless watermelon  
Olive oil spray as desired  
Salt for seasoning  
Sesame seeds as desired  
Mint leaves for garnish  
Serving suggestion: plain or lemon Greek yogurt

In a medium size saucepan, cook ginger with melted butter for about 2 minutes. Stir in honey, maple syrup, and brown sugar. Mix water with cornstarch; add to ginger mixture. Simmer for about 3 minutes; stir frequently until lightly thickened. Set glaze aside.

Prepare grill for direct grilling over high heat.

Cut watermelon in half; cut into thick slices; cut in half again to make quarter slices. Place on large shallow pan; spray watermelon slices with oil; season with salt.

Place slices on high heat grill; cook until lightly grilled marked, about 1 to 2 minutes per side. Transfer to serving plate.

Drizzle the grilled watermelon with prepared glaze; sprinkle with toasted sesame seeds as desired; garnish with fresh mint leaves. Can be served accompanied with chilled yogurt.

Yield: about 16 quarter slices    Serves: 4

**About the Recipe:** Grilling completely changes watermelon. Its taste changes as it loses its granular texture. I like it sliced a little thicker. It's hard to describe its taste since it seems like a little savory with a hint of sweetness. I used it as a dessert but it could easily become a savory appetizer or salad with a touch of feta, goat cheese, or savory herbs. Some people associate it to ahi tuna and treat it as a vegetarian main dish watermelon steak. Dessert or main dish, it is very unique and a recipe you just need to try.