

GRILLED WATERMELON WITH BALSAMIC GLAZE

Rusty Hinges Ranch



INGREDIENTS:

- Mini seedless watermelon
- 2 Tablespoons olive oil
- 1/2 teaspoon salt
- 1/2 teaspoon pepper
- 2 Tablespoons honey
- Balsamic vinegar, for drizzling
- Chopped cilantro, for garnish
- Crumbled goat cheese, for garnish (optional)

INSTRUCTIONS:

1. Preheat your grill or barbecue to medium heat, about 425°F.
2. While your grill is preheating, cut the watermelon in half, then quarter and slice each quarter into 1" thick triangles.
3. In a small bowl, combine olive oil, honey and balsamic. Brush both sides of each watermelon triangle with the honey balsamic sauce and season all sides with salt and pepper.
4. Place each watermelon triangle on the grill, grilling each side for about 2 minutes, brushing with more honey balsamic glaze if desired.
5. Garnish with chopped cilantro and serve immediately with the remaining sauce on the side. Enjoy!