

K's Kitchen: Grilled watermelon with salsa

By Kathryn Reed

Watermelon has evolved since I was a kid. Then it was all about not getting in trouble for spitting the seeds. Today it's all about finding new ways to use it.

This recipe is quick, fun and tasty.

It would be easy to have this as a side or dessert.

Just make sure your grill is hot before you start cooking. It will just take a few minutes to get those char marks.



Grilled Watermelon with Salsa

1 avocado, cut into small pieces

1 C cucumber, diced

3 T fresh lime juice

1 jalapeño, diced

$\frac{1}{4}$ tsp ground cumin

$\frac{1}{4}$ C olive oil, plus more for brushing

Kosher salt

Pepper

1 4-pound watermelon, cut into wedges

$\frac{1}{2}$ C cilantro

Light a grill so it will be hot when ready.

In a medium bowl, mix the avocado, cucumber, lime juice, jalapeño, cumin, cilantro and $\frac{1}{4}$ cup of olive oil. Season with salt and pepper.

Brush the watermelon pieces with olive oil.

Grill over high heat, turning once, so it's charred on both sides. Spoon the mixture on the watermelon. Optional – add cilantro sprig.