

MAKE THIS RECIPE STEP-BY-STEP

INGREDIENTS YOU'LL NEED -

1 medium watermelon,
sliced in 1-inch slices

3-4 watermelon radishes,
thinly sliced in wedges

1 cup pickled red onions

1 head bibb lettuce,
separated

½ cup salted peanuts,
chopped

1 tablespoon fresh mint,
thinly chiffonade

Extra virgin olive oil

Kosher salt

Freshly ground black
pepper

Preparation

- 1 Fire up your grill!
- 2 If you want to make your own pickled red onions, do this: thinly slice a red onion and in a large mixing bowl combine the sliced red onion, red wine vinegar, water, sugar, and salt. Allow this to sit for at least 45 to 60 minutes before using.
- 3 Pour some extra virgin olive oil into a small, wide bowl and lightly coat both sides of all of your watermelon slices. Right before you are ready to grill, lightly season your watermelon slices with coarse salt.

Cook

- 4 In a mixing bowl, toss your sliced radishes in with your pickled red onions. Let this marinade while you grill your watermelon.
- 5 Place your seasoned watermelon slices on the grill (preferably the direct flame) for several minutes, just enough time to achieve grill marks. Once both sides are nicely marked, remove from the grill and set to the side.

Plating

- 6 Plate your grilled watermelon atop a bed of separated bibb lettuce leaves. To this, add a helping of your pickled red onions with marinated watermelon radish slices, finely chopped salted peanuts, torn mint leaves, and a drizzle of extra virgin olive oil.

Bete'avon!