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Grilled Watermelon with Blue Cheese and Prosciutto.

Grilling the watermelon enhances that sweetness and adds a touch of smoky flavor. Brushing the wedges with oil keeps them from sticking to the grill.

Ingredients

- 3 (1/2-inch-thick) watermelon rounds, quartered
- 1 tablespoon olive oil
- Kosher salt & freshly ground pepper
- 4 ounces thinly sliced prosciutto
- 4 ounces blue cheese, crumbled
- Fresh basil leaves
- 2 teaspoons bottled balsamic

How to Make It

- Step 1 Preheat grill to 350° to 400° (medium-high) heat. Brush both sides of each watermelon quarter with olive oil, and season with desired amount of salt and pepper. Cut prosciutto into thin strips.
- Step 2 Grill watermelon quarters, without grill lid, 1 minute on each side or until grill marks appear.
- Step 3 Transfer watermelon to a serving plate; top with blue cheese, prosciutto strips, and fresh basil. Drizzle watermelon with balsamic glaze.
- Serve immediately.