

Neighborhood News
May 18, 2021

Summertime and the Grillin' is Easy

By Lora Reynolds, Neighborhood News Staff Writer

Barbecue can be low and slow and take all day. Or you can opt for heat and eat grilling with almost immediate gratification. Grilling trends for 2021 include an imaginative list of fruits and vegetables such as cauliflower, avocado, mango, artichoke, lemon, grapefruit, papaya, tomato, eggplant....and watermelon.

Crisp, cold and juicy, watermelon is a greatly anticipated summertime treat. Grilling watermelon is incredibly simple and provides the opportunity to try out different types of spices, seasonings and toppings. Your finished product will still taste like watermelon, slightly warm and with a charred or smoky flavor.

Grilled Watermelon

Cut watermelon into thick triangle-shaped slices
Brush oil onto both sides of the watermelon slices
Sprinkle sweet chile pepper on both sides
Mix the juice of one lime with a tablespoon of honey
Cut feta cheese into cubes

Lightly oil grilling pan and place on grill to preheat.
Grill watermelon on high 2 minutes per side.
Pour honey lime mixture over watermelon and top with cheese.

Grilled Artisan Focaccia Pizza

Prepare a quick entrée to go with your watermelon when you grill artisan focaccia pizza. You can start with a ready-made focaccia pizza, or you can use plain focaccia bread and add toppings. We used focaccia from the grocery store that already had tomatoes and mozzarella on it, then added more cheese, sun-dried tomatoes, fresh basil and black olives. Once you add the toppings, grill for 15 minutes at 350 degrees.