

Recipe: Grilled Watermelon

Grilled Watermelon can be a surprising dessert during bbq-season.

Inspired by the recipe [here](#).

Time 🕒

Preparation: Approx. 5 minutes

Grill time: 4 to 6 minutes

Ingredients

- 1 small watermelon
- 3 tablespoons cane sugar
- 1 tablespoon black, red and white pepper (ground)
- 1 lemon

Directions

1. Mix the sugar, pepper and lemon peel in a small bowl.
2. Cut the watermelon in half. Then cut each half in half again and make 1/2-inch-thick slices.
3. Sprinkle the watermelon slices on both sides with the sugar mixture.
4. Place the watermelon slices on grill and grill it over medium heat until grill marks appear (2 to 3 minutes on each side).
5. Serve the grilled watermelon immediately as dessert with vanilla ice cream.

Before



After

