

REAL LIVING

Spiced Watermelon

INGREDIENTS

- 1 small seedless watermelon
- 1 T lime juice
- 1 tsp lime zest
- 1/2 tsp chili powder
- 1/2 T honey (or maple syrup)
- 1/2 T olive oil
- 1 T shredded mint
- 1/2 tsp sea salt

DIRECTIONS

Cut the rind off of the watermelon and then cut watermelon into 2 inch cubes

In a bowl whisk together the lime juice, lime zest, olive oil, chili powder and honey.

Heat grill to high heat. Thread the watermelon cubes onto skewers. Place on the grill and brush with the sauce. Cook skewers on 1 side for about 1 minute until grill marks form, flip and grill for 1 more minute. Remove from the heat.

Brush skewers with remaining sauce and sprinkle with shredded mint and salt before serving.