



## **Grilled Watermelon and Tomato Salad with Hot Pepper Jelly Vinaigrette**

### **Hot Pepper Jelly Vinaigrette**

1/4 cup hot red pepper jelly  
1/4 cup red wine vinegar  
1 teaspoon sambal or gochujang chili paste  
3/4 cup vegetable oil  
1/4 teaspoon salt

### **Grilled Salad**

3 thick whole slices red or yellow watermelon with rind, halved  
6 Roma tomatoes or 3 vine grown red tomatoes seeded, halved  
1 (8 oz.) container small fresh mozzarella balls or bocconcini, drained  
1 small head baby or tender lettuce  
6 fresh basil leaves, torn

**Prepare Vinaigrette:** Whisk the jelly, vinegar, chili paste, oil, and salt in a bowl until emulsified. Set aside.

Prepare a hot fire in grill.

Brush the cut sides of watermelon with rind and tomatoes with some of the vinaigrette. Place on large baking sheet to take outside. Set remaining vinaigrette aside to serve separately.

Place watermelon slices and tomatoes, cut side down on grill; grill for about 4 to 5 minutes, turning once until watermelon has some grill marks and tomatoes are caramelized. Transfer to baking sheet. When cool enough to touch, remove skins from tomatoes, cut big pieces in half. Remove and discard rind from watermelon; cut watermelon in bite-size pieces. If cheese balls are too large, cut into smaller pieces.

**To serve:** Arrange lettuce leaves in large bowl or platter. Add cut watermelon, tomatoes, fresh cheese on top of greens; spoon some vinaigrette over the salad. Serve remaining vinaigrette on the side. Garnish salad with basil leaves. Serves: 4 to 6

**Recipe Inspired by:** Judith Fertig and Karen Adler in “Red White, and ‘Que” They suggested experimenting and substituting cantaloupe or honeydew instead of the watermelon. This recipe was adapted from a recipe of Chef John Besh.

**Cook’s Note:** I halved this recipe for a smaller serving portion. If desired, double this recipe. I used Korean gochujang and the vinaigrette was very mild. For hotter vinaigrette, add more chili paste. The original recipe didn’t remove the tomato skins but my family prefers grilled tomatoes skinless.

**About the Recipe:** Guess what? Watermelon can be grilled too. This is an easy salad to make and resembles an Italian favorite, using tomatoes, fresh mozzarella cheese, and basil leaves. Add a sweet twist by grilling watermelon and caramelizing the tomatoes. Grilling is real summer fun!