

## Grilled Watermelon Salsa – JoAnn H

### For the Salsa

4 tsp. extra-virgin olive oil

1/4 tsp. ground chipotle chile

1 1/2 lb. watermelon, sliced 3/4 inch thick (can be 1 3/4 lb. which works fine)

Kosher salt

1 medium tomato, coarsely chopped

1/3 cup chopped English cucumber

2 Tbs. chopped fresh cilantro

1 Tbs. chopped shallot

1/2 medium Serrano, seeded and chopped (I used 1/4 small jalapeño)

1 Tbs. fresh lime juice

### **Make the Salsa:**

Prepare a high gas or charcoal grill fire.

In a small bowl, combine 1 tsp. of the olive oil with the ground chipotle.

Brush the watermelon slices on both sides with the chipotle oil and sprinkle with 1/4 tsp. kosher salt.

Grill the watermelon until charred spots appear on both sides, about 1 minute per side.

Transfer to a cutting board. When cool enough to handle, remove the rind, seed if necessary, and coarsely chop the flesh.

### **In a food processor:**

Combine the watermelon flesh, tomato, cucumber, cilantro, shallot, Serrano, and the remaining 3 tsp. of olive oil. Pulse until the ingredients are mixed but still chunky.

Transfer the salsa to a medium bowl and stir in the lime juice.

Refrigerate to let the flavors meld, about 1 hour.

Just before serving, season to taste with salt.

Salsa may be made up to 1 day ahead. Refrigerate and store in an airtight container.

Yields 2 1/2 cups salsa – serves 8-10

Serve with lime flavored tortilla chips.