



WATERMELON WITH HONEY AND LIME is excerpted from [How To Grill Everything](#) © 2018 by Mark Bittman. Photography © 2018 by Christina Holmes. Reproduced by permission of Houghton Mifflin Harcourt. All rights reserved.

Watermelon with Honey and Lime

Makes: 2 to 4 servings

Time: 10 to 20 minutes

You've seen savory grilled watermelon ([page 446/not included](#)). Now here's an unexpected and refreshing sweet way to end the meal.

2 1-to 1½-inch-thick watermelon slices, halved

Salt

¼ cup honey

Lime wedges for serving

If using a gas grill, heat it for medium direct cooking. If using a charcoal grill, after taking dinner off, add more coals if necessary and close the lid until you're ready to cook. In either case, clean the grates.

Lightly salt the watermelon on both sides, then brush both sides with the honey. Put the slices on the grill directly over the fire. Close the lid and cook, turning once, until the watermelon browns in spots, 4 to 8 minutes per side, depending on how hot the fire is. Transfer to a cutting board. Cut the slices into quarters or smaller wedges. Serve with the lime wedges.

Cantaloupe with Chile and Lime

Hot, sweet, and cool all at the same time: Substitute 4 wedges peeled cantaloupe for the watermelon. Mix 1 teaspoon salt with 1 to 1½ teaspoons pure chile powder (not chili powder). The amount depends on how hot the chile is that you are using and/or how much heat you like. For mild heat, try ancho powder or smoked paprika (pimentón); if you like the burn, add cayenne or chipotle. You can also use red chile flakes or Aleppo pepper. Sprinkle the chile salt over both sides of the melon slices and grill as directed.



Watermelon with Sweet Sour Cream and Blueberries

The perfect red, white, and blue dessert for Fourth of July: Combine 6 tablespoons sour cream, 2 tablespoons confectioners' sugar, and 1 tablespoon fresh lemon juice (or more to taste). Dollop this on the grilled watermelon slices, sprinkle generously with blueberries, and serve.

Watermelon and Orange Skewers with Simple Raspberry Sauce

In a blender, process 2 cups raspberries (thawed frozen are fine) to a purée. If you like, push the purée through a fine-mesh strainer to remove the seeds—but I rarely bother. Taste and add sugar if necessary. Cut the watermelon into 1-to 1½-inch cubes and thread onto skewers, alternating with peeled orange sections. After grilling, drizzle with the raspberry sauce and garnish with a little chopped fresh mint.



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