

Grilled watermelon with Smoked Salt and Jalapeno Rings
By Doug Keiles, Ribs Within BBQ

Ingredients:

1 whole watermelon, cut into 1" thick slices

2 tablespoons smoked salt

1-2 jalapeno peppers, stem, membranes and seeds removed and cut into thin slices

Prep:

Oil grill grates well and preheat grill to high.

Cut watermelon slices into triangles.

Cooking:

Grill slices for two minutes on each side. Sprinkle both sides of grilled watermelon with a light sprinkle of smoked salt. Top watermelon slices with two slice of jalapeno rings and serve warm or cold.