

CHUCK WAGON™

Mobile Grilling Systems

Chuckwagon Grilled Watermelon

When we said you can grill anything, we meant it. You can take something as simple as a watermelon, add some zest, and get a delicious, caramelized, slightly tangy compliment to any meal.



Servings

About 10

Ingredients:

- 1 watermelon, medium sized
- Just about a quarter cup of honey. You can add a little more if you'd like to kick up the sweetness
- About a quarter cup of lime juice
- A few teaspoons garlic chili sauce depending on how spicy you'd like it. We recommend 2 teaspoons
- Just a pinch salt

Instructions:

1. Get your grill to a high setting. Meanwhile, take a few tablespoons of honey (2 to 4), the garlic chili sauce and all of the lime juice, and whisk them together in a bowl.
2. Cut up your watermelon into 1-inch wedges. This is the perfect size for the melon to fully soak up the mixture and caramelize.
3. Drizzle the leftover honey directly onto the watermelon slices. It's best to get both sides as much as you can.
4. Grill all of the slices for about 2-minutes on each side or until browned. It doesn't take very long.
5. Now's the time to drizzle the sauce mixture from the 1st step directly onto the browned watermelon slices.

Grilled watermelon isn't just an improvement on one of America's staples - it's a complete transformation. Fire up the ChuckWagon and enjoy this juicy treat today.

Learn More About [ChuckWagon Mobile Grilling Systems](#)

It's not just a grill. It's a whole new way to step up your tailgating experience. See what a ChuckWagon can do for you.



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