

Spicy Watermelon Bites



Ingredients

2 cups ripe Florida Watermelon, cubed and chilled
¼ cup granulated sugar
¼ cup water
1 small chili, such as serrano or jalapeno or as desired
kosher salt
2-3 lime wedges

Procedure

1. Dice watermelon and remove as many seeds as possible.
2. Sprinkle with kosher salt, and sprinkle with lime juice.
3. Slice the chili super thin. Remove seeds. Place in the bottom of a small sauce or sauté pan.
4. Add water and sugar. Bring to a simmer. Simmer until the sugar is dissolved.
5. Turn heat to low, and simmer until chilies are starting to become translucent.
6. Pour syrup with chilies over watermelon cubes.
7. Enjoy sooner than later.

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