

Grilled Watermelon Pizza

Sendik's Fine Foods

Internet Address: Visit our online Cook Book at www.sendiksfinefoods.com

Servings: 4

Start to Finish Time: 20 minutes

1 cup sliced red onion

3 tablespoons red wine vinegar

1 tablespoon sugar

1/4 teaspoon kosher salt

2 teaspoons extra-virgin olive oil

1 (3/4-inch-thick) slice seedless watermelon (from a 9-inch-diameter watermelon)

1 ounce creamy blue cheese, crumbled (about 1/4 cup)

2 tablespoons coarsely chopped pecans, toasted

2 tablespoons small basil leaves

Heat a grill or grill pan to medium-high heat.

Combine onion, vinegar, sugar, and salt in a medium bowl; let stand 15 minutes or until onion is softened, tossing occasionally. Combine 2 teaspoons brining liquid and 2 teaspoons olive oil, stirring with a whisk. Drain onion, and discard remaining liquid.

Brush olive oil mixture onto both sides of watermelon slice. Grill watermelon 3 to 4 minutes on each side, until well marked and juicy; place on a serving platter or cutting board. Top watermelon evenly with pickled onions, blue cheese, and pecans. Sprinkle with basil. Cut into 8 wedges.

Melon Chillers

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Servings: 4

2 cups cubed fresh cantaloupe, frozen

1/3 cup orange juice

2 tablespoons fresh lime juice

1/4 cup sugar

1 (12-ounce) can ginger ale, divided

Combine first 4 ingredients and 1/2 cup ginger ale in a blender; process until smooth.

Add remaining ginger ale; process until smooth.

Grilled Scallops with Honeydew-Avocado Salsa

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Servings: 4

Preparation Time: 30 minutes

Start to Finish Time: 30 minutes

Finely grated lime zest, plus 2 tablespoons fresh lime juice

1 tablespoon extra-virgin olive oil, plus more for drizzling

1 1/2 pounds honeydew melon, rind removed and melon cut into 1/4-inch dice (2 1/2 cups)

1 Hass avocado, cut into 1/4-inch dice

Salt and freshly ground black pepper

2 pounds large sea scallops

Light a grill. In a large bowl, combine the lime zest and juice with the 1 tablespoon of olive oil.

Using a rubber spatula, gently fold in the diced honeydew melon and avocado.

Season the salsa with salt and black pepper.

Drizzle the scallops with olive oil and season with salt and black pepper.

Grill over moderately high heat, turning once, until nicely charred and just cooked through, 3 to 4 minutes per side.

Transfer the scallops to plates, spoon the salsa alongside and serve.