

Grilled Watermelon “Steak” au Poivre

Courtesy of Highpoint Bistro & Bar

Serves: 10

Prep time: 1 hour | Cook time: 10 minutes

Ingredients:

1 red seedless watermelon
2 cups white balsamic vinegar
2 cups olive oil

Au poivre seasoning:

1/4 cup sugar
3 tsp salt
2 tbsp pink peppercorns crushed
2 tbsp ground black peppercorn
2 tbsp ground grains of paradise (optional)

Salad:

2 whole large jicama peeled and julienned
1 bunch large asparagus peeled and blanched cut in 2” batons
1 head frisée washed and trimmed
Cherry tomatoes, halved

- 1) Cut the watermelon lengthwise about 2”, to be nice and thick.
- 2) Cut the watermelon planks into rectangles 3” x 4”.
- 3) Place in deep container and marinate with the oil and vinegar for about an hour.
- 4) Mix sugar, salt, and all of the pepper. Remove the watermelon from its marinade and generously season with mixture.
- 5) Place the watermelon steak on a grill set to high. Let the sugar caramelize and become bright red.
- 6) After 5 minutes flip the steak over for another 5 minutes. Serve on top of the shaved jicama salad and asparagus.

This recipe has not been tested by Grub Street or New York Magazine