

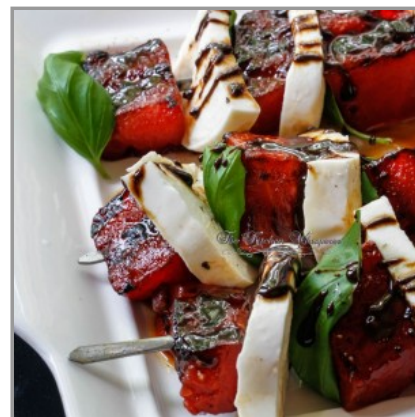
## Grilled Watermelon Caprese Skewers

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### Ingredients

- 4 cups watermelon, seedless and cut into 1x1" cubes
- 8 ounces fresh mozzarella sliced into 1/4" thick round slices, quartered or halved
- 1 cup fresh basil leaves
- 1 cup balsamic vinegar
- 2-3 Tbl honey
- skewers



### Instructions

1. Make the balsamic glaze by combining the balsamic vinegar and honey in wide saucepan.
2. Bring to boil then lower heat to low.
3. Simmer away, stirring constantly till the glaze coats your spoon. Remove from heat.
4. While the glaze is simmering preheat a grill pan over high heat.
5. Spray the pan with cooking spray.
6. Sear each side of the watermelon 2-3 minutes per side or until a nice char has formed.
7. Place each charred piece on a cooling rack with a pan underneath it to catch any drippings.
8. To assemble place one piece of charred watermelon on the skewer followed by a slice of mozzarella, basil leaf and then repeat ending with a slice of watermelon.
9. If the glaze has thickened too much, put over low heat to liquefy again.
10. Drizzle glaze over the skewers.
11. If there is any glaze left, pour into jar or bottle.
12. Store at room temperature.

Recipe by The Kitchen Whisperer at <http://www.thekitchenwhisperer.net/2014/07/25/grilled-watermelon-caprese-skewers/>