

WATERMELON POKE

RECIPE BY CHRISTOPHER SINCLAIR-MCCALLA

- 3 lbs **watermelon**, rind removed and flesh cut into large cubes
- ½ cup **rice vinegar**
- ¼ cup **sesame oil**
- 3 Tbsp **soy sauce**
- 2 Tbsp fresh **lime juice**
- 2 Tbsp **tahini**
- 1 Tbsp **honey**
- **salt**, to taste (optional)
- 2 **green onions**, thinly sliced



| Preparation | Place watermelon in large resealable plastic bag. In bowl, with whisk, stir vinegar, sesame oil, soy sauce, lime juice, tahini and honey until smooth. Pour marinade over watermelon; seal bag, pressing out excess air. Refrigerate at least 4 hours or up to overnight.

Heat large skillet over medium heat. With slotted spoon, remove watermelon from marinade. Add watermelon to skillet and cook 6 to 8 minutes or until it lightly caramelizes, stirring frequently. Transfer watermelon to large serving bowl.

Meanwhile, in a small saucepan, heat marinade to boiling over medium-high heat; reduce heat and simmer 12 to 15 minutes or until marinade thickens to the consistency of heavy cream.

Refrigerate watermelon and sauce separately at least 1 hour or until chilled.

Add marinade to watermelon in bowl; toss until well coated. If desired, add salt to taste. Sprinkle watermelon with green onions to serve.