

## GRILLED WATERMELON AND SHAVED FENNEL SALAD

### INGREDIENTS

1/2 a seedless watermelon (approx 5 pounds), cut into slices  
1 fennel bulb, outer layer removed  
salt and pepper to taste  
juice of a lemon  
4 tablespoons olive oil

You will also need a mandolin for shaving the fennel.

### DIRECTIONS

Heat your grill to as hot as you can get it (alternatively, heat a dry pan to searing hot). Lay the watermelon slices on the grill and heat until grill marks develop and the watermelon becomes darker in color, approximately 4 minutes.

Turn over and repeat. Remove from the grill and set on a plate to cool.

In the meantime, shave your fennel to 1/16 inch with your mandolin. Be careful of your fingers. In a small bowl, whisk together lemon juice, salt and pepper and olive oil.

Plate the watermelon and fennel, then drizzle with the vinaigrette. Let sit for a few minutes, as the lemon juice will pull out some of the watermelon juice and coat the fennel. Serve at room temperature.