

Grilled Watermelon and Shrimp Skewers

Watermelon on the grill? Absolutely. And a Thai basil marinade gives this colorful appetizer a hint of licorice flavor that makes a big impact.

Prep Time: 15 minutes

Refrigerate: 15 minutes

Cook Time: 5 minutes

1/3 cup fresh lime juice

1/4 cup olive oil

1/4 cup Thai basil leaves

2 tablespoons honey

1/4 teaspoon **McCormick® Minced Garlic**

1 pound large shrimp (26 to 30 count), peeled and deveined

26 to 30 seedless watermelon cubes (1-inch cubes)

1. Place lime juice, oil, Thai basil, honey and garlic in blender or food processor container; cover. Blend or process until basil is finely chopped. Reserve 1/4 of the marinade. Place shrimp in large resealable plastic bag or glass dish. Add remaining marinade; toss to coat well.
2. Refrigerate 15 minutes. Remove shrimp from marinade. Discard any remaining marinade. Thread 1 shrimp and 1 watermelon cube on each skewer so that the watermelon cube is in-between the 2 ends of the shrimp.
3. Grill over medium heat 5 minutes or just until shrimp turn pink, turning occasionally. Serve skewers drizzled with reserved marinade.

Makes 26 to 30 skewers.

Test Kitchen Tip: Soak bamboo skewers thoroughly in water for at least 30 minutes before threading with shrimp and watermelon. This prevents them from burning when on the grill.

Nutrition Information Per Serving (2 skewers): 67 Calories, Fat 3g, Protein 6g, Carbohydrates 4g, Cholesterol 52mg, Sodium 60mg, Fiber 0g

Thai Basil and Watermelon Slushie

Thai basil infuses this frozen watermelon cocktail with refreshing licorice flavor notes.

Prep Time: 10 minutes

1/3 cup sugar
1/4 cup water
1/4 cup chopped Thai basil
2 cups chopped seeded watermelon
4 ounces vodka
1 ounce melon liqueur
1 tablespoon fresh lemon juice
3 cups ice cubes

1. Bring sugar and water to boil in small saucepan. Stir in basil. Remove from heat. Let stand 10 minutes.
2. Place watermelon, basil syrup, vodka, liqueur and lemon juice in blender container; cover. Blend on high speed until smooth. Add ice; blend until slushy. Pour into beverage glasses. Serve immediately.

Makes 4 (1-cup) servings.

Thai Basil and Watermelon Slushie Mocktails: Prepare as directed, omitting vodka and liqueur and decreasing ice cubes to 2 cups.

Watermelon Salad with Thai Basil and Feta

Sweet fruit flavors of watermelon combine with Thai basil's subtle mint flavor for a refreshing salad that is a break from the ordinary.

Prep Time: 10 minutes

Refrigerate: 30 minutes

6 cups cubed seeded watermelon (1-inch chunks)
2 tablespoons chopped Thai basil
1/4 cup vegetable oil
3 tablespoons rice vinegar
1/2 teaspoon **McCormick® Gourmet Collection Sicilian Sea Salt**
1/2 teaspoon sugar
4 ounces crumbled feta cheese
1/2 cup thinly sliced red onion

1. Toss watermelon and Thai basil in large bowl. Cover. Refrigerate 30 minutes to blend flavors.
2. Meanwhile, mix oil, vinegar, sea salt and sugar in medium bowl with wire whisk until well blended. Divide watermelon mixture among 8 salad plates. Drizzle each with 1 tablespoon of the vinaigrette. Sprinkle with cheese and onion. Serve immediately.

Makes 8 servings.

Nutrition Information Per Serving: 133 Calories, Fat 9g, Protein 3g, Carbohydrates 10g, Cholesterol 8mg, Sodium 286mg, Fiber 1g