

Spicy Watermelon Glaze

Elizabeth Karmel - For The Associated Press

Palm Beach Post

Start to Finish Time: 10 minutes

This glaze can be used warm or cooled. It can be refrigerated in a tightly sealed jar for up to two days.

1 cup seedless fresh watermelon

1/2 cup apple jelly

zest and juice of 1/2 lime

1 teaspoon red pepper flakes

1/2 teaspoon jalapeno hot sauce

pinch salt

In a blender, puree the watermelon flesh until smooth. Set aside

In a small, heavy-bottomed saucepan over medium heat, heat the apple jelly, stirring constantly until it is melted.

Add the watermelon juice and stir to combine.

Stir in the lime zest and juice, red pepper flakes, jalapeno sauce and salt. Mix and taste, adjusting the seasoning if desired.

Yield: 1 cup

Per Serving (excluding unknown items): 400 Calories; trace Fat (0.0% calories from fat); trace Protein; 104g Carbohydrate; trace Dietary Fiber; 0mg Cholesterol; 120mg Sodium. Exchanges: 7 Other Carbohydrates.