Watermelon Sushi with Fried Shallots and Ginger Lime Dressing

Ingredients

- 1 ea Watermelon, red mini seedless

MARINADE

- 1⁄3 Cup Soy sauce
- ¼ cup Sugar
- ¼ tsp Salt
- 1 ½ Tbsp Ginger, minced
- 1 tsp Thai chilies or red serrano, minced
- 1 ½ Tbsp Lime juice, freshly squeezed
- 1 ½ Tbsp Mirin or rice wine
- 1 Tbsp Sesame seeds, toasted

GARNISH

- 3 ea Shallots, thinly sliced
- 2/3 cup Red perilla, Thai basil, cilantro, and/or shiso
- 1 Tbsp Sriracha sauce (optional)
- 2 Tbsp Pine nuts or sesame seeds, toasted (optional)

Directions

- Cut watermelon into 3 logs about 2"x2"x8" wide. Using a serrated peeler, run serrated vegetable peeler (or use a julienne blade from Japanese mandolin) across the top and 2 sides, making serrated marks. Cut each log into 8 sushi shape pieces about 1" wide. Dab watermelon with paper towels to remove excess moisture. Transfer to glass tray.

FOR THE MARINADE:

Combine all marinade ingredients.. Drizzle half of the marinade on watermelon cubes and set aside to chill and marinate for 15 minutes.

FOR THE GARNISH:

Fry shallots in canola oil until crispy. Thinly slice Red Perilla, Thai basil, and/or cilantro to 1/8” inch (can be left whole if small).

To serve, remove watermelon pieces from marinade. Discard the marinade. Per portion, arrange six watermelon pieces in an attractive row on plate. Garnish with fried shallots, shredded perilla or shiso, and pine nuts or sesame seeds. Squeeze a few dots of Sriracha sauce on plate. If desired, drizzle remaining marinade on top.