



Grilled Watermelon Skewers

The First Bite That Changed Summer Forever

The smoky sweetness hit me first. Juicy watermelon, charred just right, with plump shrimp still sizzling. A squeeze of lime made it sing. **Ever wondered how you could turn grilled skewers into something unforgettable?** That first bite at a beach cookout hooked me. Now, it's my go-to for lazy evenings. The mix of cool fruit and hot grill marks? Magic. Try it once, and you'll crave it all season. What's your favorite summer flavor combo? Share below!

My Messy (But Delicious) First Try

I dropped half the zucchini slices through the grill grates. The shrimp stuck, and the skewers tipped. Still, the taste? Worth every flop. **Home**

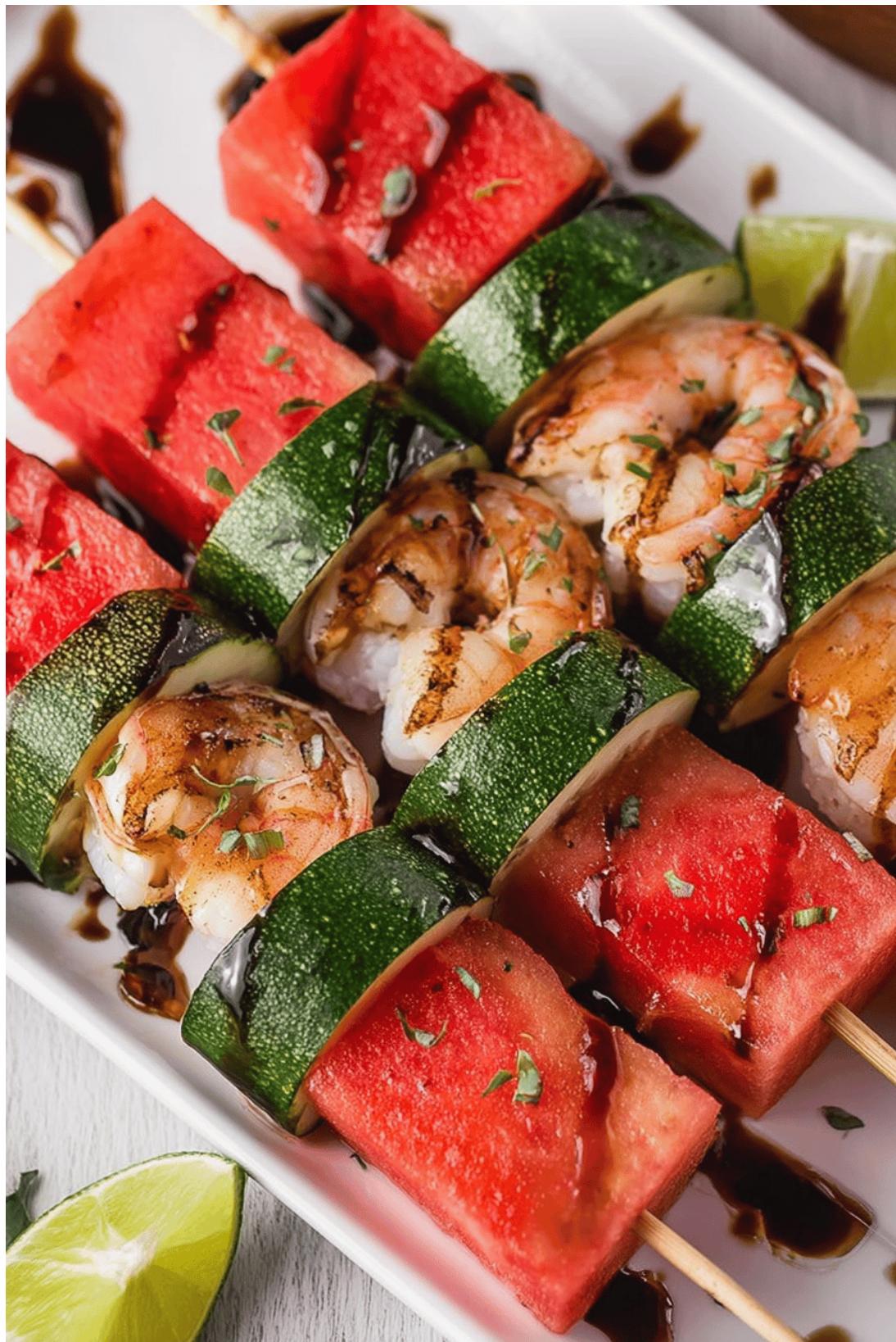
cooking isn't about perfection—it's about joy. My grandkids still giggle about “Nana’s wobbly kebabs.” Now I soak skewers longer and pat shrimp dry. Mistakes teach us. What’s your funniest kitchen fail? Tell me in the comments!

Why These Flavors Pop

– The balsamic glaze caramelizes, adding a rich tang to sweet watermelon. – Zucchini soaks up the marinade, staying crisp-tender beside juicy shrimp. **Which flavor combo surprises you most?** Is it the lime with smoky grill marks? Or the salty-sweet dressing? Vote with your fork—or your words below!

A Dish With Roots

Grilled fruit skewers trace back to Brazilian churrasco and Japanese yakitori. Street vendors added local twists over time. *Did you know watermelon grills faster than pineapple?* This recipe blends Italian dressing with tropical lime for a modern mashup. Simple, global, and totally shareable. Pass the skewers—and the stories!



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Ingredients:

Ingredient	Amount	Notes
Medium-large raw shrimp	1 pound	Peeled, tail on optional
Italian dressing	1/2 cup	
Fresh lime juice	2 tablespoons	
Coarse kosher salt	1 teaspoon	
Large zucchini	2	Cut into 1 inch thick slices
Cubed watermelon	2 cups	
Homemade balsamic glaze	1/4 cup	
Extra virgin olive oil	As needed	For drizzling
Lime wedges	As needed	For spritzing

How to Make Grilled Watermelon Skewers**Step 1**

See also Easy Bisquick Sausage Ball Appetizers
Marinate the shrimp in Italian dressing, lime juice, and salt. Use a large bag to keep it simple. Chill for 30-45 minutes for best flavor. Soak wooden skewers to prevent burning. (Hard-learned tip: Don't skip the soak—charred skewers ruin the fun.) **Step 2** Thread shrimp, watermelon, and zucchini onto skewers. Alternate colors for a pretty look. Leave space between pieces for even cooking. Keep tails on shrimp for easy handling. **Step 3** Heat the grill to medium-high. Oil the grates to stop sticking. Indirect heat works best for juicy shrimp. Watch for flare-ups with sugary glaze. **Grill newbie? What's your go-to trick for sticky foods? Share below!** **Step 4** Grill 10-15 minutes until shrimp curl and pink. Flip once halfway through. Zucchini should soften but stay crisp. Watermelon gets smoky-sweet edges. **Step 5**

Drizzle with balsamic glaze and olive oil. Spritz with lime for a fresh kick. Serve hot off the grill for max flavor. **Cook Time:** 15 minutes

Total Time: 50 minutes **Yield:** 4 servings **Category:** Appetizer, Grill

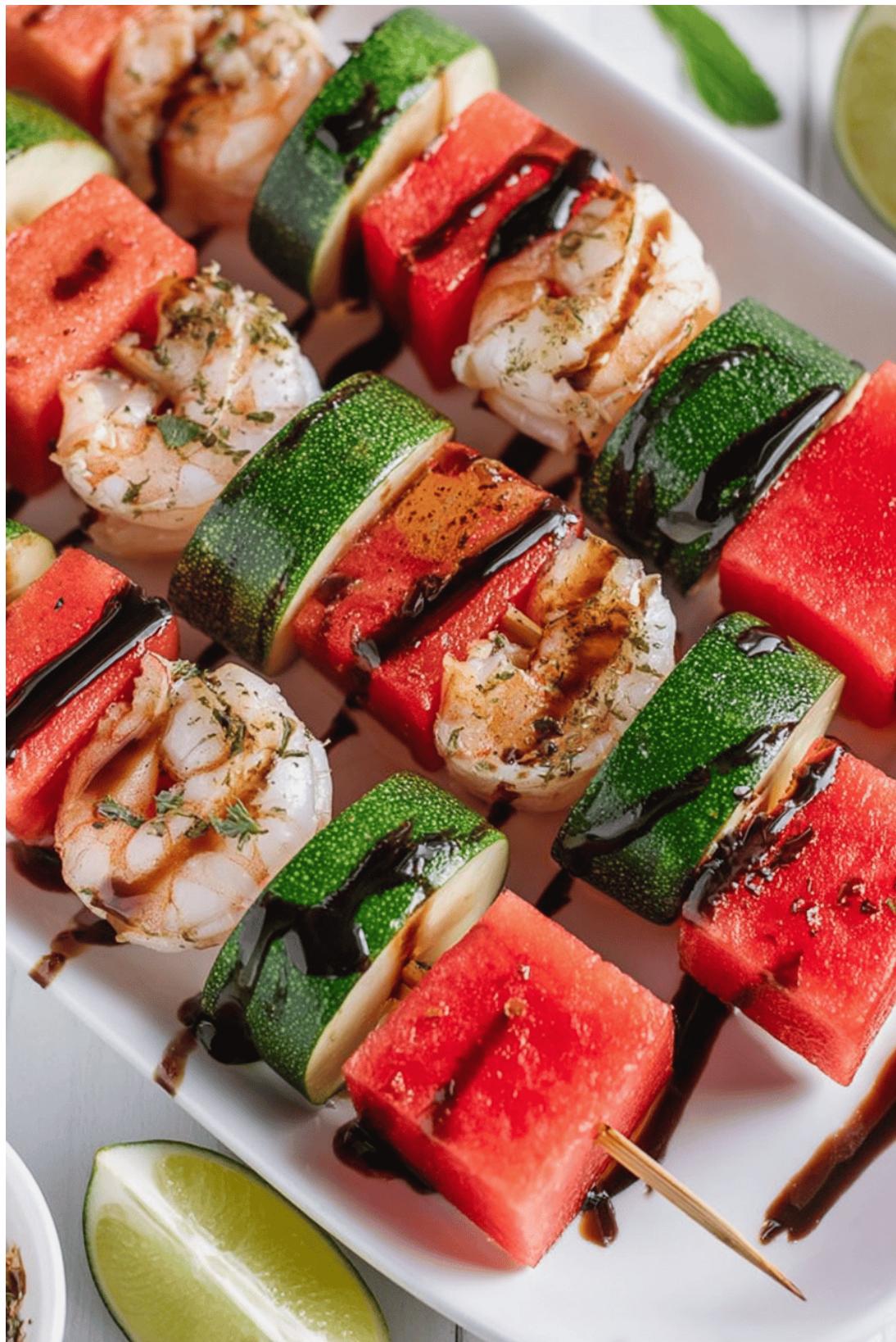
Try These Tasty Twists

Spicy kick Add chili flakes to the marinade or glaze. **Vegetarian swap**

Use halloumi cheese instead of shrimp. **Fall version** Swap watermelon for roasted butternut squash. **Which spin would you try first? Vote in the comments!**

Serving & Sipping Ideas

Pair with couscous or crusty bread. Top with chopped mint for freshness. Drink with chilled rosé or sparkling lemonade. Both cut the richness. **Which would you choose tonight?**



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Storing and Serving Tips

Keep leftover skewers in the fridge for up to two days. Store them in an airtight container. Reheat gently on the grill or in a pan. Freezing isn't ideal—the watermelon turns mushy. *Fun fact: Grilled watermelon stays juicy but firms up a bit.* Batch-cook the shrimp and zucchini ahead. Add fresh watermelon cubes just before serving. Why this matters: Prepping parts saves time without losing flavor. Ever tried meal-prepping skewers? Share your tricks below!

See also [Easy Pigs in a Blanket Party Snack Recipe](#)

Fixes for Common Hiccups

Shrimp sticking to the grill? Oil the grates well or use a grill mat. Watermelon too soft? Thread it last or grill separately for 1-2 minutes. Skewers burning? Soak wooden ones for 30 minutes or use metal. Why this matters: Small tweaks make big differences in texture and taste. My neighbor once served charred skewers—now she swears by indirect heat. What's your biggest grilling fail? Spill the beans!

Your Questions, Answered

Can I make this gluten-free? Yes! Use gluten-free Italian dressing or swap it with olive oil and herbs. **How far ahead can I prep?** Marinate shrimp up to 4 hours ahead. Thread skewers just before grilling. **What if I don't have balsamic glaze?** Drizzle with honey or skip it—the lime adds enough zing. **Can I use other veggies?** Try bell peppers or red onions. They grill well with shrimp. **How do I double this for a crowd?** Use two grill zones: one for shrimp, one for veggies. Rotate often.

Final Bite

These skewers scream summer—sweet, smoky, and simple. I'd love to see your twists! **Tag Savory Discovery on Pinterest** with your creations. Happy cooking! —Elowen Thorn.

You need to try!



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Grilled Watermelon Skewers

Author: Elowen Thorn

Cooking Method:[Grilling](#)

Cuisine:[American](#)



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Courses:[Lunch Main](#)

Difficulty: **Beginner**

Prep time: **15 minutes**

Cook time: **15 minutes**

Marinate time: **45 minutes**



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Total time: **1 hour 15 minutes**

Servings: **4 servings**

Calories: **250 kcal**

Best Season: **Summer**

Description

Experience the delightful contrast of textures and flavors with these

Grilled Watermelon Skewers, featuring marinated shrimp, fresh watermelon, and zucchini.

Ingredients

- ▢ 1 pound medium-large raw shrimp (peeled, tail on optional)
- ▢ 1/2 cup Italian dressing
- ▢ 2 tablespoons fresh lime juice
- ▢ 1 teaspoon coarse kosher salt
- ▢ 2 large zucchini (cut into 1 inch thick slices)
- ▢ 2 cups cubed watermelon
- ▢ 1/4 cup homemade balsamic glaze
- ▢ extra virgin olive oil (for drizzling)
- ▢ lime wedges (for spritzing)

Instructions

1. In a large airtight plastic bag, combine the peeled shrimp, Italian dressing, lime juice and salt. Chill for 30-45 minutes. Meanwhile, soak wooden skewers, if using them.
2. Thread the marinated shrimp, cubed watermelon and zucchini onto the prepared skewers.
3. Heat the grill to medium-high heat. Prep with cooking spray or rub grates with vegetable oil.
4. Grill on indirect heat for 10-15 minutes. This will depend on the size of shrimp you are using. Wait for them to be pink and start to curl.
5. Remove the skewers from the heat and drizzle them with balsamic reduction sauce, extra virgin olive oil and spritz with fresh lime juice.

Notes

If you've tried this recipe, come back and let us know how it was in the comments or star ratings.

Keywords: Shrimp, Watermelon, Zucchini, Skewers, Grilled

See also Baked Ham and Cheese Party Sliders