

WATERMELON MOLASSES

Yield: 2 Quarts

| Ingredients | Amounts |
|-----------------------------|----------------|
| <i>For the simple syrup</i> | |
| Water | ¼ cup |
| Sugar | 1 cup |
| Lime juice | ¼ cup |
| Kosher salt | 1 pinch |
| Olive oil | 1 Tbsp. |
| Watermelon, pureed | 6 cups |

Method

1. To make the simple syrup, combine the water and sugar in a small saucepan over medium heat. Stir until the sugar has dissolved, remove from the heat, and allow the syrup to cool completely before using.
2. Combine the lime, salt, olive oil, simple syrup and watermelon puree in a wide pan and bring to a simmer over medium heat. Skim off any foam that may form.
3. Cook until the liquid has reduced to a molasses-like consistency and it coats the back of a metal spoon, about 10-15 minutes. Remember that the molasses will thicken further as it cools. Allow the molasses to cool completely before serving or storing. The watermelon molasses lasts for up to three months in the refrigerator.