



Watermelon Gazpacho

Watermelon gives this soup a gorgeous color and a sweetness that works well with onion, pepper, and lime juice.

Yield: 4 servings

½ small seedless watermelon (cubed) 6 cups
1/2 cup cucumber (peeled, seeded, and finely diced)
1/4 red bell pepper (finely diced)
1/4 yellow bell pepper (finely diced)
¼ jalapeno pepper seeded and minced
1 stalk celery (finely diced)
2 Tb shallots (finely diced)
2 Tb fresh basil (finely chopped)
2 Tb fresh parsley (finely chopped)
4 Tb lime juice (1 lime)
1 Tb red wine vinegar
2 Tb extra virgin olive oil
1/4 teaspoon sea salt
Pinch cayenne

- Remove rind and cut watermelon into large pieces. Do this on a plate so you catch all the juices. Purée chunks and juice in a blender until smooth. Set aside.
- In a large bowl, toss all remaining ingredients.
- Pour watermelon purée over vegetables, cover, and refrigerate until well chilled, at least 1 hour.

- Taste and season with more salt, lime and cayenne as desired. Serve very cold.