



WATERMELON GAZPACHO

(Serves 4)

Traditional gazpacho can be too acidic, so I added watermelon for brightness, smoothness, and some good old fashioned summer sweet. This recipe will test your knife skills, so get a good one and sharpen it.

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- 1 14-ounce can diced tomatoes, puréed
 - 2 cups watermelon chunks, puréed
 - 3 green onions, white and palest green parts chopped
 - 1 cup diced cherry tomatoes
 - 1 cup finely diced red pepper
 - 1 cup finely diced English cucumber
 - 1/4 cup diced red onion
 - 1 tablespoon minced parsley
 - 1 teaspoon minced garlic
 - 1 tablespoon white wine vinegar
 - 1 teaspoon cumin
 - 1/2 teaspoon salt
 - 1/4 teaspoon fresh pepper
 - 1/8 teaspoon ground cayenne
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Combine all ingredients in a large mixing bowl, stirring well. Chill in fridge for 2-4 hours to let the flavors marry, then serve chilled.