

# Watermelon Gazpacho

Watermelons range in weight from fifteen to thirty-five pounds, depending on the variety; three pounds will produce about six cups of chopped fruit. Discard the seeds before using.

## YIELD

Makes 1 1/2 quarts

## INGREDIENTS

- 5 cups peeled, seeded, and roughly chopped watermelon, plus 1 cup finely chopped [I used 1 medium sized watermelon, cut it in cubes and removed skin]
- 1/2 cup (unsweetened) cranberry juice [sometimes add, sometimes not, don't notice a change]
- 1 cup peeled, seeded, and diced cucumber
- 1 cup diced celery (about 2 stalks)
- 3/4 cup diced red bell pepper [about 1 pepper, I've left out for those sensitive to nightshades]
- 1/4 cup diced red onion
- 1/4 cup fresh mint leaves, minced
- 1/4 cup fresh parsley, minced
- Juice of 1 lime (about 3 tablespoons)
- 1 1/2 tablespoons sherry vinegar
- 1 tablespoon jalapeno pepper, minced [I had some canned jalapeno & added 2 slices chopped, have also tried a dash of cayenne]

## DIRECTIONS

1. **STEP 1** Combine 5 cups watermelon and the cranberry juice in the jar of a blender, and puree until mixture is smooth.. You should have 3 cups.
2. **STEP 2** Add cucumber, celery, bell pepper, onion, herbs, lime juice, vinegar, jalapeno, and remaining cup chopped melon to watermelon liquid, and stir to combine. Cover with plastic wrap, and place in refrigerator until soup is well chilled, at least 1 hour. Serve, or store in refrigerator up to 1 day. [I liked it better pureeing all the ingredients together in Vitamix. You can try it both ways and see what you like best.]

Shirley J