



# Watermelon Gazpacho

From: Tam Nelson

Serves: 12

Prep Time: 15 min

Chill Time: 1.5 hours

## Instructions

- 1) Cut watermelon. Discard any seeds if it has and chop into pieces.
- 2) Deseed tomatoes (optional step). And dice it.
- 3) Seed and dice cucumbers. You can peel the skin as well. I prefer to keep the skin on English cucumbers.
- 4) Chop red bell peppers (remove the seeds).
- 5) Dice red onions.
- 6) Peel a garlic clove.
- 7) Chop jalapeno.
- 8) To the jar of blender add the watermelon, red bell peppers, tomatoes, red onion, jalapeno chiles, garlic, mint leaves, pepper and salt to taste. Cover and liquefy.
- 9) Add olive oil, red wine vinegar and pulse.
- 10) Puree the soup to desired consistency. You can keep it chunky and coarse or you can blend it until it's smooth.
- 11) Taste and season if it needs extra salt or pepper.
- 12) Refrigerate watermelon gazpacho for at least one hour to 4 hours, so it's chilled. You can even make it a day ahead and chill it in fridge.
- 13) Pour chilled gazpacho into bowls/glasses.
- 14) Garnish with Sliced Avocado, Sour Cream, Mint Leaves, Croutons, Green Onions, Feta Cheese, Diced Jalapeno Peppers

## Notes

Try service with homemade corn bread!

## Ingredients

- 9 cups seedless watermelon cut into small pieces
- 9 roma tomatoes seeded and diced
- 3 English cucumbers seeded and diced
- 3 small red onion diced
- 3 medium sized red bell peppers chopped
- 3 clove garlic
- 0.75 cup mint leaves
- 1.5 jalapeno peppers remove seeds if you prefer less heat
- 3 teaspoon of salt adjust per taste
- 6 teaspoon pepper adjust per taste
- 9 tablespoon olive oil
- 6 tablespoon red wine vinegar or sherry vinegar

### Toppers:

- Sliced Avocado
- Sour Cream
- Mint Leaves
- Croutons
- Green Onions
- Feta Cheese
- Diced Jalapeno Peppers

