

Recipe for: Watermelon Gazpacho

Cherubs!! Great for hot summer days & wonderful for patio parties! Doubles/triples easily. Play with the ingredient amounts to get the perfect flavor your family enjoys!



INGREDIENTS:

1 Large Tomato, Chopped
1/2 Jalapeno
2 Cups Cubed Watermelon
1 Tsp. Red Wine Vinegar
1/4 cup Extra-Virgin Olive Oil
2 Tbs. Red Onion, Minced
1/2 English Cucumber, minced
2 Tbs. Fresh Dill, minced
Pinch Salt & Pepper
1/4 Cup Feta Cheese, Crumbled

METHOD:

In a blender, puree the tomatoes, jalapeno, and 1 cup of watermelon. Add red wine vinegar & olive oil in a steady stream.

Add the onion, cucumber, and dill. Season with salt & pepper. Puree until smooth. Taste, and add extra of the above ingredients as needed.

Pour into chilled bowls and sprinkle with feta, remaining watermelon, and extra dill. Serve.