



WATERMELON GAZPACHO

This cold soup is perfect for summer's heat. Obviously you can't get the citrus ingredients locally, but everything else is in our area's season. Use a melon baller if you have one, or just chop the watermelon into 1/4 inch cubes. Serves six.

Ingredients

2 cups 1/4-inch-diced watermelon
1 cup orange juice
2 tablespoons extra-virgin olive oil
1 seedless cucumber, cut into 1/4-inch dice
1 small bell pepper, seeded & chopped
1 small onion, cut into 1/4-inch dice
2 medium garlic cloves, minced
3 tablespoons fresh lime juice
2 tablespoons chopped basil
2 tablespoons honey
Salt and freshly ground black pepper

Directions

1. Process 1/2 cup of watermelon, along with the orange juice and oil, in a blender or food processor until pureed. Transfer to a bowl with the remaining ingredients. Season with salt and pepper to taste. Refrigerate until ready to serve. It can rest for several hours before serving.