

PINK WATERMELON GAZPACHO

This is a sweet but savory recipe that requires some knife work to make it look and taste as pretty as possible. The seeds generally are in a middle area of the melon, and so removing them in sections is not difficult by removing the inner seedless section and then working back towards the outer area- the process is quite fast. Have paper towels and all your bowls ready to catch the delicious juice! The liquor really rounds out the flavor of the melon and boosts its flavor significantly, but substitute honey or simple syrup a Tablespoon at a time as a replacement.

Ingredients

7 pounds Watermelon, about 1 small or ½ large
2 Bell Pepper, any color
½ small Red Onion, finely minced
2 large Cucumber, peeled
1 Jalapeno Pepper, seeded and finely minced (or more to taste)
¼ Cup Watermelon or Peach Liquor
¼ Cup Tarragon Wine Vinegar
1-2 teaspoons Salt
Cilantro, Basil or Parsley and Feta cheese for garnish

Directions

Peel watermelon and cut into 8 wedges. Use a utility knife to remove the inner seedless segments over a bowl to catch any juices, and place into a second large bowl. Cut out the interior segment with seeds and place in bowl where you are cutting. Use the tip of your knife to etch out any seeds that are in the outer segment of melon and then place that piece with the other seedless pieces.

Wear a latex glove and crush the seeded pieces or chop them up roughly and then use a rubber spatula to squeeze out as much juice as you can through a strainer or food mill into a third large clean bowl (this will be the soup base).

With paper towel handy, dice up the remaining watermelon pieces into ¼ inch size pieces and place in the soup base.

Work in batches of a segment or 2 at a time and then pour in any extra juices. Dice up the cucumber & peppers finely and add all ingredients together. Adjust seasoning to taste with more salt or a splash of lime juice or more vinegar.

Chill for several hours before serving for best results. Garnish with crumbled Feta cheese and herbs.

Use within 3 days for best flavor.

