



Watermelon Gazpacho

Serves 6

Watermelon gazpacho usually disappoints with savory flavors overpowering the sweet watermelon, or the sugary fruit drowning out the other flavors. This recipe gets it just right. Leave out the watermelon juice, add some cumin and serve this as a salsa over fried fish tacos.

Ingredients:

- 1 Mini Love watermelon, seeded and diced, about 6 cups
- 1 quart Midnight Snack cherry tomatoes, quartered
- 1 red onion, finely diced
- 1/2 tsp lime zest
- 2 tbs lime juice
- 2-3 Chili Pie peppers seeded and finely diced
- 2 tbs Dolce Fresca basil, finely chopped
- 1/4 cup Pomegranate or red wine vinegar
- 2 tbs honey

Directions:

Mix together 4 cups Mini Love watermelon, Midnight Snack tomatoes, and onion.

Add lime zest and juice, Chili Pie pepper and Dolce Fresca basil.

Press remaining 2 cups of watermelon through a food mill or puree in a food processor and strain out solids.

Season to taste with vinegar, salt, pepper and honey. The salt brings out the flavors in the tomato and the honey makes the watermelon pop. You're looking for a good fruity, vegetable balance.