



## Watermelon-Mint Gazpacho

Courtesy LadyFingers Private Chef and Catering Service

8 servings

### Ingredients:

- 6 cups cubed watermelon, large seeds removed
- 1 large heirloom tomato, seeded and coarsely chopped
- 1 red bell pepper, seeded and coarsely chopped
- 1 large shallot, coarsely chopped
- 1 seedless cucumber, peeled and divided
- 2 medium jalapenos, seeded and chopped
- ¼ cup mint leaves, packed
- 1 lime, zested and juiced
- salt, to taste
- 8 mint sprig tops

### Instructions:

1. Cut off ¼ of seedless cucumber and set aside for garnish step. Coarsely chop remainder of cucumber.
2. In batches, place cubed watermelon, chopped tomato, chopped bell pepper, chopped shallots, chopped cucumber, chopped jalapeno, mint, lime zest and lime juice in blender. Blend into a coarse puree.
3. Season with salt to taste.
4. Refrigerate puree until well chilled.
5. Using remaining cucumber, dice into ¼-inch "confetti".
6. Ladle gazpacho into serving bowls and top each bowl with a small pile of cucumber confetti. Top with mint sprigs and serve.