
Watermelon and Cucumber Gazpacho

Tarla Fallgatter, cooking class, 9/2018



Servings: 6

1. For watermelon, use 4 cups to puree, then remaining cup to mix in with other ingredients.
2. Puree 4 cups of watermelon in blender until smooth. Transfer puree to a bowl (or storage container).
3. Add remaining cup of watermelon with all remaining ingredients except creme fraiche and stir (no, don't blend). Pour into the container with watermelon and chill until cold, at least one hour and up to 4 hours.
4. Divided among bowls and top with a dollop of creme fraiche and a mint leaf, if desired.

3 pounds watermelon, seedless, diced (5 cups)
1 small cucumber, peeled, seeded, diced (1 cup)
1 medium red bell pepper, seeded, diced (1 cup)
1 small jalapeno chile pepper, seeded, minced
1/2 cup celery, use inner stalks only, diced
1/2 small red onion, diced
1/4 cup fresh mint, diced
3 tablespoons fresh lime juice
2 tablespoons sherry vinegar
1/4 teaspoon salt
1/2 cup creme fraiche, for garnish
mint springs for garnish

Per Serving (excluding unknown items): 116 Calories; 6g Fat (45.8% calories from fat); 2g Protein; 15g Carbohydrate; 2g Dietary Fiber; 18mg Cholesterol; 112mg Sodium. Exchanges: 1 Vegetable; 1/2 Fruit; 0 Non-Fat Milk; 1 Fat; 0 Other Carbohydrates.

Carolyn T's Blog: tastingspoons.com