Cantaloupe Gazpacho

Adapted by me based on reading comments from the recipe at epicurious
Internet Address: http://www.epicurious.com/recipes/food/views/Cantaloupe-Gazpacho-51175200



1 medium cantaloupe (peeled, seeded, chopped)

1/2 hothouse cucumber (peeled, chopped)

2 tablespoons red onion, chopped, or 2-3 green onions (white part)

1/2 teaspoon kosher salt

1/3 cup extra virgin olive oil

2 tablespoons rice wine vinegar

Thinly sliced fresh mint for garnish

Carolyn T's Blog - Tasting Spoons
http://tastingspoons.com

Servings: 4

Notes: Will serve more than 4 if serving in 2/3 cup servings.
1. Purée cantaloupe, cucumber, onion, salt until smooth. Add a tablespoon or so of water if the melon doesn't puree well.
2. With motor running, drizzle in olive oil; season with salt. Serve gazpacho chilled, topped with thinly sliced fresh mint.

Yield: 4 cups

Per Serving (excluding unknown items): 215 Calories; 18g Fat (73.2% calories from fat); 2g Protein; 13g Carbohydrate; 2g Dietary Fiber; 0mg Cholesterol; 248mg Sodium. Exchanges: 0 Vegetable; 1/2 Fruit; 3 1/2 Fat; 0 Other Carbohydrates.