

**Chef David Everett's**  
**CHILLED SUMMER MELON SOUP**  
**with Gin Mayonnaise and Virginia Crab®**  
**from Blue Talon Bistro**  
**~ serves 6 ~**

Ingredients

1 ea.	Ripe Canteloupe, peeled seeded & cut into cubes
1 cup	Creme Fraiche (or Sour Cream)
1/4 cup	Fresh Orange Juice
4 oz.	Ginger Beer
1 Tsp.	Local Virginia Honey
1/4 tsp.	Freshly Grated Nutmeg
1/4 tsp.	Sea Salt
1/2 tsp.	Thai Garlic Chili Paste

Put half the canteloupe into a blender, add all of the Creme Fraiche. Puree until smooth. Add remaining canteloupe and continue blending until smooth. Transfer pureed mixture to large mixing bowl and add remaining ingredients. Gently mix with slotted spoon. Refrigerate at least 1 hour before serving.

**GIN MAYONNAISE**

Ingredients

1 ea.	Egg
1 tsp.	Dry Mustard
1 pinch	Cayenne Pepper
1/4 tsp.	Sea Salt
1 cup	Grape Seed Oil
3 tsp.	Fresh Lemon Juice
2 tsp.	Good Gin
to taste	Chopped Parsley

Combine the egg, mustard, cayenne pepper and sea salt in a blender. Mix for 30 seconds on high. Then, with blender still running, pour oil in using a very small stream. Then add lemon juice and blend briefly.

Transfer mixture to mixing bowl. Fold in the gin and parsley, transfer to serving jar or bowl, and store in refrigerator until needed.