

Watermelon Gazpacho

Chef George McLaughlin
Carmine's Italian Market & ByGeorge Catering

One-half seedless watermelon, chunked
1 green pepper, seeded and chopped
1 cucumber, peeled, seeded and chopped
½ onion, chopped

Salt & pepper
Red wine vinegar
Olive oil
Hot sauce

Puree first four ingredients in a blender, placing a few chunks of watermelon in the blender jar first and then adding small quantities of vegetables. Chill mixture well.

Now taste for seasoning. If the watermelon is especially flavorful, you may not need to season the soup. To punch up the flavor, start first with ½ teaspoon each of salt and pepper. Taste. Next add 1 tablespoon of red wine vinegar and olive oil. Taste. Add a dash of hot sauce if needed. Yield: 8 cups