






CANTALOUPE GAZPACHO

INGREDIENTS

SERVES 4

- 1 medium cantaloupe,  scrubbed with clean vegetable brush under running water, peeled, seeded and chopped
- 1 small cucumber,  scrubbed with clean vegetable brush under running water, peeled and chopped
- 2 tbsp chopped red onion,  gently rubbed under cold running water
- 2 tsps kosher salt
- 1/3 cup water
- 1/2 cup extra virgin olive oil
- Black pepper, for seasoning
- Mint,  gently rubbed under cold running water and sliced, for topping

DIRECTIONS

 Wash hands with soap and water. In blender, puree cantaloupe, cucumber, onion, salt and water until smooth, about 1 - 2 minutes.

With motor running, drizzle in olive oil. Sprinkle with freshly ground black pepper.

Serve gazpacho chilled, topped with mint slices.