CANTALOUPE GAZPACHO

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

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.

Recipe adapted from Bon Appetit magazine