

Lauren's Kitchen: Watermelon Gazpacho



This may be called watermelon gazpacho but it tastes exactly like summer. Every bite is absolutely loaded to the brim with summer flavors. Spicy freshly-plucked-from-the-garden Serrano chilies, sweet juicy watermelon that cracks wide open on the first cut, dense fruity tomatoes, and just a hint of fresh mint and basil. The only part of summer missing from this recipe is a swimming pool and its probably best to hold the chlorine.

I've just made a big batch to take for an evening vegan potluck with dear friends and while the flavors meld in the fridge I can't stop dipping in for another taste. I may have eaten my share by the time dinner rolls around. It's just sooooo delicious and refreshing.

Let this recipe serve as a good base and enjoy playing with the proportions and ingredients to suit your tastes and what

you have on hand.

Here's a list of the basics:

4 cups (640 g) roughly chopped seedless watermelon, plus 6 cups (960 g) diced

2 cups (300g) diced tomatoes (*I prefer Heirloom varieties*)

1 cup (145 g) peeled, seeded, and diced cucumber

1/2 cup (70g) diced red pepper

2 Tbsp (30 ml) diced red onion, plus more to taste (*scallions also work well*)

3 Tbsp (45 ml) finely chopped basil

3 Tbsp (45 ml) finely chopped mint

3 Tbsp (45 ml) freshly squeezed lime juice, plus more to taste

1 tsp (5 ml) finely grated lime zest

2 tsp (10 ml) minced ginger

1/2 tsp (2.5 ml) minced green serrano chile, plus more to taste

1/2 Tbsp (7.5 ml) natural salt, plus more to taste

Pinch of freshly ground black pepper

(My addition: one bunch of finely chopped cilantro)

Full directions can be found here on Ricki Heller's blog.