

# WATERMELON GAZPACHO

**Prep time**  
30 minutes

**Actual time**  
40 minutes plus  
overnight chill

**Serves**  
4-6

## Ingredients

5 cups diced watermelon, 4 cups cut into 1-inch cubes, 1 cup small diced watermelon for serving  
½ teaspoon salt  
15 grinds freshly ground white pepper  
Pinch cayenne  
1 tablespoon red wine or sherry vinegar  
2 tablespoons fresh lime juice, plus lime wedges for serving  
1 cup honeydew melon, ¼ inch cubes  
1 small jalapeno minced fine, about 1 ½ tablespoons  
1 cup diced cucumber, ¼ inch cubes  
1 tablespoon extra-virgin olive oil  
1 tablespoon snipped chives  
2 tablespoons minced basil leaves  
2 tablespoons minced mint leaves  
Pinch crushed red pepper (optional)  
Pinch flaky salt such as Maldon or fleur de sel (optional)

**Difficulty level: Moderate**

## Wine pairing:

Dry French rosé or a California Zinfandel

## Step 1

### For Gazpacho

Put 4 cups of diced watermelon in a food processor or blender and pulse to a purée. Strain purée through a fine-meshed sieve into a bowl. You should have about 4 cups of purée. Season with salt, pepper, cayenne, 1 tablespoon vinegar of choice, and 2 tablespoons lime juice and minced jalapeño. Taste and adjust seasoning.

Refrigerate overnight.

## Step 2

### For feta cream

2 ounces french feta (I like the taste of the french feta), about ½ cup crumbled  
¼ cup sour cream  
2 tablespoons milk

Mash feta and sour cream together in a small bowl until mostly smooth. Whisk in the milk.

## Step 3

### For serving

Place remaining diced watermelon, honeydew melon, and cucumber in a small mixing bowl. Toss with a bit of salt and pepper, 2 tablespoons of lime juice, and 2 tablespoons of olive oil. Divide the mixture evenly into chilled soup bowls. Ladle watermelon purée into each bowl. Sprinkle with chives, basil, and mint. Add a sprinkle of crushed red pepper and flaky salt if desired. Pass lime wedges separately. Serve with feta cream.

This recipe has become a fantastic choice whenever I have the pleasure of hosting a summertime dinner party with friends. The combination of flavors, carefully selected, adds a touch of fruity sweetness from the melon and subtle heat from the pepper. Its vibrant presentation captivates the eye and refreshes the palette as a great start to a summer meal.

