

Gazpacho For All

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Small gatherings and BBQ's are upon us! If you have leftover watermelon, do you know you can make gazpacho with all the leftovers? A cold chilled soup is perfect for hot summer days and it doesn't have to be just watermelon. You can make all types of gazpacho from tomato to cucumber. It can be spicy, chunky or smooth. Options are endless, but today I'm going to share with you my favorite and feel inspired to create one of your own this summer..

Serves: 6 Prep Time: 20 minutes Chill Time: 1 hour or more

·6 cups seedless watermelon chopped

- 1 cucumber peeled, seeded and chopped
- 1 jalapeno pepper seeded and chopped – leave seeds if you want spicy
- 1 tomato large, core removed and chopped
- 1/2 onion or shallot chopped
- 2 Tbsp fresh lemon juice
- 2 Tbsp red wine vinegar
- 2 Tbsp olive oil
- 1 Tbsp basil fresh or can substitute dried
- 1 tsp kosher salt
- 1/2 tsp ground black pepper

Grab a blender or food processor. Roughly chop the watermelon.

Peel the cucumber. (If you are using an English or hothouse cucumber, you do not need to peel it.)

Seed the cucumber by cutting it in half lengthwise and scooping out the seeds and gelatinous pulp with a spoon. Chop, medium or small everything will get blended. Remove the core of the tomato by inserting a knife at an angle around the stem-end and removing the core. Chop. Reserve a few ingredients to add into your gazpacho for texture or you can smooth all the way. Place all ingredients in a blender and puree until the mixture is smooth.

Cover and refrigerate until chilled or ready to serve.

To serve, spoon the gazpacho into bowls and garnish with cut up watermelon and basil if desired. I also love topping with feta cheese. Or you can swirl in a little sour cream or chili oil. This recipe is perfect for left over veggies too! Serve cold and Enjoy!