

## Summer Spiked Watermelon Gazpacho

### Watermelon Tomato Gazpacho

For a sweltering TGIF party, make this summer gazpacho and spike it with rum, tequila or vodka. That's a good way to conquer the heat wave.\* For the kids, you can simply serve it plain, and if they're really little, just puree watermelon and ice cubes and stick a mint leaf in it. Whooo hoo.

Makes 4-6 servings

1 medium seedless watermelon, about 6 pounds, cut into chunks

2 peeled cucumbers, diced

2 cups diced tomatoes

1 cup seeded and diced red bell pepper

1/2 cup diced red onion

2 celery stalk, finely chopped

1 jalapeno, seeded and diced (optional)

3 tablespoons.finely chopped fresh mint

1/4 cup fresh lime juice + shredded zest of 1 lime

¼ cup red wine vinegar



2 tablespoons extra-virgin olive oil

Sea salt and cracked black pepper to taste

Garnish with mango slices, mint leaves and fresh blackberries.

\*To make this a punched up gazpacho, add rum, tequila or vodka. See below.\*

In a blender, or using a wand blender, puree half the watermelon, 1 cucumber, and 1/2 cup tomatoes until smooth. Set aside in the refrigerator.

Combine all of the remaining ingredients in a large bowl, tossing until evenly mixed. Add the watermelon puree and stir to combine. Cover and refrigerate for 1 hour or more before serving. Add alcohol before serving.

To make a Summer Spiked Gazpacho, simply combine 1½ oz. rum, tequila, or vodka with ¾ cup watermelon gazpacho in a blender. Add a handful of ice cubes and blend until frosty and smooth. Rim a martini glass with salt or sugar. Pour into the large Margarita or Martini glass. Garnish with a thin slice of lime or a blackberry. Now you're talking.