



## Watermelon Gazpacho

A cool spicy refreshing soup. I like to serve this in shot glasses for a little taste prior to the first course.

Servings 6  
Blender

3 cups	watermelon, cubed	1/2 small	jalapeno pepper, sliced (use seeds for a stronger taste)
2 medium	celery stalks, diced		
1-1/2 lbs	tomatoes, quartered and seeded	3 tbsp	freshly squeezed lime juice
1/2 medium	cucumber, peeled and sliced	1/2 cup	fresh basil leaves, stems removed
1/4 medium	onion, diced		Sea salt
1 medium	red bell pepper, quartered and seeded		White pepper
1/2-inch	fresh ginger, peeled and sliced	1/2 cup	sour cream
		6 small	basil leaves (for decorating)

1. In a blender, place watermelon, celery, tomatoes, cucumber, onion, bell pepper, ginger, jalapeno, lime juice and basil leaves. Blend until smooth.
2. Season with salt and pepper. Pour into serving dishes. Top with a sour cream swirl and a basil leaf.
3. Serve with a toasted baguette slice
4. Eat within two days as it has not been cooked.