

Recipe for Accidental Watermelon Gazpacho

You'll have to really play with the quantities of lime juice and vinegar here, and definitely, definitely let the soup refrigerate overnight, or even longer if you can stand it. Strawberry vinegar was superb, but any fruit-based vinegar (or even balsamic or red-wine vinegar in a pinch) would lend the necessary acidic punch. I left my cucumber with the peel on, but the color might be nicer (re: more red) if you peeled it. Up to you. I omitted traditional gazpacho ingredients like peppers and onions, but get creative. If you dare.

1 seedless English cucumber

1/2 miniature seedless watermelon, cut in hunks, a few pretty little dices reserved for garnish

several fresh mint leaves, a few reserved for garnish

juice of 2-3 fresh limes

salt and fruit vinegar, to taste

drizzle of olive oil, for serving

Pulse the cucumber in a food processor fitted with the metal blade until finely chopped. Turn into a large bowl. Add the watermelon hunks and several fresh mint leaves (to taste) to the machine and puree. Pour into the bowl with the cucumber. (Alternately, you can process the cucumber and the melon together.)

Start adding lime juice until the flavor seems about right. I believe I used three whole limes. Do the same with the fruit vinegar, and the salt. You can always add more salt later while serving, so don't go whole hog.

Refrigerate overnight, ideally. To serve, place in bowls and drizzle with a little olive oil. Garnish with diced watermelon and reserved mint leaves, if desired. Frosty!