

CHILLED WATERMELON-CUCUMBER SOUP (SERVES 8)

INGREDIENTS:

- 2 small seedless watermelons
- 4 medium cucumbers
(preferably seedless)
- 1 clove garlic
- Optional: jalapeno or other spicy
pepper, to taste
- Juice of 1 lemon
- 3-4 tablespoons extra virgin
olive oil
- Salt and pepper

TIPS:

- For faster chilling, store the soup in the freezer before serving.
- If watermelon is not available, you can substitute it with tomatoes, or leave it out altogether and make this a cucumber soup; double the amount of cucumbers.
- Recipe adapted from NY Magazine

DIRECTIONS:

1. Cut watermelons in half and then into a few thick slices. Cut off the rind. Cut watermelon flesh into chunks.
2. Peel cucumbers. Cut the cucumbers in half lengthwise. (You'll get 2 long pieces per cucumber.) If cucumbers have large seeds, scoop out the seeds with a spoon. Cut cucumbers into medium (1-inch) chunks.
3. Peel and crush the garlic clove, removing any green shoots. Finely chop (mince) the garlic.
4. If using, wash and finely chop part of the jalapeno, removing any seeds.
5. In a blender, combine watermelon, cucumber, garlic, some of the jalapeno (if using), lemon, and extra virgin olive oil. Blend until smooth. Taste and adjust seasoning if necessary. Season to taste with salt and pepper.
6. Chill for at least 2 hours before serving.