

Watermelon Gazpacho

Linda Ferguson

- 1 3-pound seedless watermelon, diced (about 5 cups), divided
- 1 small cucumber, peeled, seeded, diced (about 1 cup)
- 1 medium-size red bell pepper, seeded, diced (about 1 cup)
- 1 medium-size yellow bell pepper, seeded, diced (about 1 cup)
- 1 small jalapeno chile, seeded, minced
- 3 pale green inner celery stalks, diced (about $\frac{1}{2}$ cup)
- $\frac{1}{2}$ small red onion, diced (about 1 cup)
- $\frac{1}{4}$ cup finely chopped fresh mint
- 3 tablespoons fresh lime juice
- 2 tablespoons red wine vinegar
- $\frac{1}{4}$ teaspoon salt
- $\frac{1}{2}$ cup crème fraiche or sour cream (optional)

Puree 4 cups watermelon in blender until smooth. Transfer puree to large bowl. Add remaining 1 cup diced watermelon and next 10 ingredients; stir to combine. Cover gazpacho and refrigerate until cold, at least 1 hour and up to 4 hours.

Divide gazpacho among bowls or cups; top with dollop of crème fraiche or sour cream, if desired.