



## *The Edible Garden*

Recipe featured at *Cooking for Your Health*, September 22

### Watermelon Gazpacho

By: Louisa Shafia, author of *Lucid Food*

*Makes about 6 bruschetta*

#### Ingredients

2 slices whole grain bread  
6 tablespoons olive oil  
6 cups coarsely chopped seeded watermelon  
5 ripe tomatoes, cored and quartered  
1 rounded tablespoon sweet smoked paprika  
1 clove garlic, smashed  
3 tablespoons balsamic vinegar  
¼ cup fresh mild chile pepper, such as Anaheim, Poblano, jalapeño, or ancho, seeded and roughly chopped  
Salt  
1/4 sweet white or red onion, finely diced  
1 cucumber, seeded and diced

#### Instructions

1. Heat a pan over medium-high heat. Add the olive oil, followed by the bread. Toast the bread until golden brown, about 3 minutes on each side. Season lightly with salt. Remove from the heat and cool to room temperature.
2. Blend 2 cups of the watermelon in a blender until liquid. Add the rest of the watermelon, the tomatoes, paprika, garlic, balsamic vinegar, chile pepper, and bread, and blend until smooth. Transfer the soup to a bowl and taste and season with salt.
3. Chill for an hour before serving. Garnish with a spoonful of the onion and cucumber dice.