

Melon Gazpacho

Prepared for the Edible Academy Opening Weekend Celebration by Gail Novenario, Chef de Cuisine for the Hudson Garden Grill

Ingredients:

4 cups seedless watermelon diced
1 cup cantaloupe seeded, diced
1 cup cucumber, peeled, seeded, diced
1 cup honeydew, seeded, diced
½ cup sherry vinegar, plus 2 TB reserved
4 each radishes, julienned
1 bunch mint, picked chopped
2 Tablespoon extra virgin olive oil
4 Tablespoon crumbled goat cheese (optional)

Instructions:

Puree first 5 ingredients in blender until smooth, slowly add sherry vinegar, season with salt and pepper to your liking. Let gazpacho marinate in refrigerator for at least ½ an hour. Meanwhile, julienne radishes and “quick pickle” them by tossing with remaining sherry vinegar. When ready to serve, pour gazpacho into bowls, top with pickled radishes, mint, EVO, and goat cheese (if using). Enjoy!