

The name says it all. Gazpacho rocks, and this concoction delivers a surprising taste explosion with every spoonful. A happy blend of sweet and spicy, the flavors in this chilled first course or main mellow nicely with time. In fact, the change in flavor is quite pronounced. This is particularly true of the onion. Like a fabulous sangria (see page 174), this soup is better the next day. But, it's delicious a few hours after preparing, so don't feel like you have to wait beyond the three-hour chill.

## watermelon gazpacho is the bomb!

SERVES 8 AS A STARTER, 6 AS A MAIN

4 cups (640g) roughly chopped seedless watermelon, plus 6 cups (960g) diced

2 cups (300g) diced tomato

1 cup (145g) peeled, seeded, and diced cucumber

1/2 cup (70g) diced red bell pepper

2 tablespoons diced red onion, plus more to taste

3 tablespoons finely chopped basil

3 tablespoons finely chopped mint

3 tablespoons freshly squeezed lime juice, plus more to taste

1 teaspoon finely grated lime zest

2 teaspoons minced ginger

1/2 teaspoon minced green serrano chile, plus more to taste

1/2 tablespoon natural salt (see box, page 38), plus more to taste

Pinch of freshly ground black pepper

Put the 4 cups of chopped watermelon into your blender and puree on high for 30 to 60 seconds, until liquefied. Pour into a serving bowl. Add the 6 cups of diced watermelon and all the remaining ingredients. Stir to combine well. Tweak flavors to taste (you may want more onion, lime juice, chile, or salt).

Cover and chill in the fridge for at least 3 hours, but preferably 12 to 24 hours to allow the flavors to fuse and the vibrant red color to develop. Before serving, tweak flavors again (if it's too spicy, add some lime juice). Pass additional lime juice and salt at the table.