

Recipe Name **Cantaloupe Gazpacho**

Ingredients:

1 ripe medium cantaloupe, halved, peeled, seeded and roughly chopped (about 6 cups)

1 medium english cucumber, peeled and chopped (about 2 cups)

1/2 cup yellow onion, chopped

1 garlic clove

2 Tbsp. good quality white wine vinegar (with mother)

1/4 cup good quality extra virgin olive oil

1/2 cup cold filtered water (more or less depending on how thick you like it)

kosher salt

thinly sliced fresh mint

Directions:

1. In a blender, combine cantaloupe, cucumber, onion, garlic, water and vinegar and blend at high speed just until the fruit and vegetables are relatively smooth.
2. With blender running, slowly drizzle in the olive oil. Blend until smooth and frothy, about 1 minute longer.
3. Season with salt. Transfer to airtight container and refrigerate until cold, at least one hour.
4. When ready to serve, top with slice fresh mint leaves