

RECIPE OF THE WEEK

FEATURING: *WATERMELON!*

WATERMELON GAZPACHO

ADAPTED FROM SOUTHERNLIVING.COM

Serves: 5

Ingredients

- 5 cups cubed watermelon (from 1 watermelon)
- 1 cup peeled, seeded, and diced cucumber
- 1/4 cup chopped red onion
- 1/2 jalapeño pepper, seeded and minced
- 2 Tbsp. apple cider vinegar
- 1/2 tsp. kosher salt (or less, optional)

Instructions

Process watermelon, cucumber, onion, and jalapeño in a blender until smooth. Stir in vinegar and salt. Cover and chill at least 30 minutes. Serve in small bowls or glasses.

For a chunkier gazpacho, process only the watermelon and jalapeño pepper. Then, stir in the onion and cucumber and the remaining ingredients

Brought to you by...

Brenda Johnson MD (brendajohnsonmd.com)