



Camarillo Certified Farmers Market

Supporting grief and bereavement services at Camarillo Hospice:
A program of Livingston Memorial Visiting Nurse Association



Watermelon Gazpacho

Servings: 4

Ingredients:

- 1 seedless watermelon, cubed (discard rind)
- 3 shallots, peeled & diced
- 1.3 cup honey
- 1 bunch mint
- 2 lemons, juiced
- 1/4 cup sherry vinegar

Directions:

1. Simmer shallots in a pan with a little olive oil until translucent, cool.
2. Combine shallots with cubed watermelon (reserve some for garnish), honey, fresh squeezed lemon juice, sherry vinegar, and mint in a blender. Pulse until desired texture; strain through cheese cloth.
3. Refrigerate for at least one hour.
4. Ladle soup into bowls; garnish with mint and small diced watermelon

