

Watermelon Gazpacho

Recipe By *Liz Rueven*



Cooking and Prep:  20
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Serves:  8

No Allergens

Preference: Parve

Difficulty: Easy

Diet: Vegetarian, Vegan,
Paleo, Pescetarian, Gluten
Free, Low Fat, Sugar Free

This cooling summer soup is a tasty variation on classic gazpacho. Be sure to cube your seedless watermelon over a big bowl to catch every drop of sweet juice.

Watch Liz show Naomi Nachman this amazing recipe [here!](#)

Ingredients (13)

Main ingredients

- 3 cucumbers, peeled and chopped
- 8 cups seedless watermelon, rough chopped with all juice saved
- 5 medium tomatoes, rough chopped
- 1 small onion, peeled and quartered
- 3 cloves garlic, peeled and halved
- 2 tablespoons **Gefen Ground Cumin**

- 1 teaspoon sriracha
 - 1/2 cup cilantro, chopped
 - 1/2 cup basil, chopped
 - 1/4 cup mint
 - 1/4 cup Tonnelli Red Wine Vinegar
 - 1/2 cup Zeta Olive Oil
 - 1–2 tablespoons Gefen Pink Himalayan Salt
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Start Cooking

Prepare the Gazpacho

Yields 10–12 cups

1. Using the chopping blade ("S" blade) of a food processor or a powerful blender, pulse cucumbers, watermelon and tomatoes. Be sure to add any juice from the watermelon and tomatoes to the puree.
2. You'll need to blend in batches, so have a large bowl ready to pour puree into. Stir with a large spoon to combine.
3. Pulse onion and garlic. Add cumin and sriracha.
4. Set aside a bit of chopped herbs to use as topping when you serve. Add cilantro, basil and mint to processor and blend with pureed vegetables.
5. Add vinegar and stream olive oil slowly while processor is whirring. Add salt.

Note:

Use a large food processor or process in batches to make the full amount of this recipe.

Tip:

-Adjust seasoning as you like but give the gazpacho a day in the refrigerator before adding more vinegar, salt or spice. The flavors will develop over time so prepare this at least one day in advance.

-Topping suggestions: sour cream (vegan or dairy), a drizzle of very good olive oil, chopped herbs, cubed watermelon or avocado.

About

Adapted with permission from Pyramid Bistro; Aspen, CO. Photography by Liz Rueven.