Julia39s Watermelon Gazpacho

Jacob · 30/09/2024



Prep Time

10

Dificult

Medium

Servings

10 servings

Description

Deliciously refreshing

Ingredients

— - 6 cups cubed seeded watermelon - 2 English (hothouse style) cucumbers

— chopped - 2 red bell peppers

— chopped - 1 onion

— chopped - ½ jalapeno pepper

— finely chopped - ¼ cup lemon juice - 2 tablespoons olive oil - 3 tablespoons chopped fresh mint - 2 tablespoons minced fresh ginger - 3 tablespoons honey - ½ cup pineapple juice - 20 small mint leaves

Instructions

1. Reserve 20 small pieces of watermelon for garnish. Working in batches
2. place the remaining watermelon
3. the cucumbers
4. red bell peppers
5. onion
6. jalapeno pepper
7. lemon juice
8. olive oil
9. 3 tablespoons of fresh mint
10. the ginger
11. honey
12. and pineapple juice into a blender
13. and blend for about 30 seconds per batch. The mixture should be well blended but retain some texture. Pour into a large pitcher or bowl
14. and refrigerate 1 hour. Serve in bowls
15. and garnish each bowl with a couple of chunks of the retained watermelon and 2 small mint leaves.