

Watermelon Gazpacho

Ingredients:

1. 1 red bell pepper
2. 1/2 green pepper
3. 1/2 small red onion
4. 1 Granny Smith apple, cored
5. 4 green onions, trimmed
6. 1/2 bunch fresh cilantro (or parsley)
7. 1/2 small seedless watermelon, about 3 pounds
8. 3 tablespoons cider vinegar
9. 2 tablespoons balsamic vinegar
10. 1 tablespoon extra virgin olive oil
11. 1 teaspoon salt

Directions:

1. Cut peppers, red onion, and apple into chunks. Slice the green onion. Coarsely chop the cilantro.
2. Put the peppers, red and green onions and cilantro into a blender or food processor and pulse. The veggies should be coarsely chopped, not pureed. Turn out the veggies into a large bowl.
3. Process the apple into small bits, then add to vegetables.
4. Remove watermelon rind, then cut the flesh into chunks. Process in batches until pureed, emptying each batch into the bowl of vegetables.
5. Stir in cider vinegar, balsamic vinegar, olive oil and salt, then set the bowl in the fridge to chill.
6. Before serving, taste and make any needed seasoning adjustments.